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RECIPES



OLD AND NEW.

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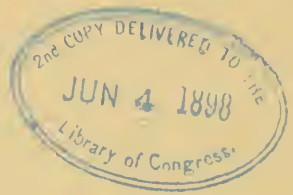
MRS. CHARLES MARSHALL

FOR THE BENEFIT OF
THE

CONFEDERATE RELIEF BAZAAR.

APRIL, 1898.





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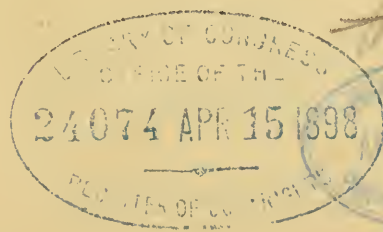
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APRIL, 1898.



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RECIPES—OLD AND NEW.

SOUPS.

BOUILLON.

Put into a stock pot three pounds of shin of beef, one pound of a knuckle of veal, and three quarts of water, and simmer gently. As soon as the scum begins to rise, skim carefully until it quite ceases to appear. Then add salt, two carrots, two onions, leeks, turnips and a little celery. Simmer gently for four hours, strain and serve.

GREEN PEA SOUP.

Take a quart of *shelled* peas and as much water as will make a tureen of soup ; boil the peas till soft ; then mash them through a cullender until all the pulp has passed through ; then throw away the skins, and return the pot to the fire. There must be a piece of meat boiled with the peas—either a piece of middling the size of your hand or a shin of cold cooked veal, or lamb. Season with salt and pepper and a little bunch of thyme, parsley and mint, which take out when soup is dished. The soup must be thickened with a little flour, egg and milk, as chicken soup is. After the peas are passed through the cullender cut up the middling into bits and return to the soup.

SPINACH SOUP.

Half a peck of spinach ; boil half an hour without water ; chop very fine ; pound it to a paste ; rub it through a sieve. Add one quart of brown stock ; melt three tablespoonfuls of butter, three of flour, one tablespoonful of sugar, one tablespoonful of salt, one salt-spoonful of pepper, add this to the spinach and cook for ten minutes. Add one and a half pints of cream ; boil up once more ; rub through a sieve and serve very hot.

BISQUE OF CLAMS.

Boil fifty clams in their juice for five minutes, drain them, chop them fine, and pound them. Put in a saucepan on the fire four ounces of butter, two ounces of flour, add clams and juice, with salt, pepper and cayenne and two pints and a half of milk. Stir constantly and just before coming to a boil remove from the fire, strain, heat again, and serve. An oyster bisque can be made in the same way.

OYSTER BISQUE.

Take one pint of white stock, one pint of oysters, one cup of milk, two eggs, salt, pepper, chopped parsley, one heaping cup of bread crumbs and one large spoonful of butter, rubbed in flour. Strain the stock, add the bread crumbs and set over the fire in a farina boiler. In another vessel heat the oyster liquor, and when it simmers add the oysters chopped fine and cook for twenty minutes. In a third vessel scald the milk ; stir into this the floured butter ; boil up sharply and pour upon the beaten eggs. Set in hot water while you turn the oysters and liquor into the kettle, containing the stock and crumbs and cook together ; then put in the parsley and seasoning. Finally pour in milk and eggs and let the soup stand in hot water several minutes, but it must not boil. Serve immediately in a hot tureen.

COLONIAL OYSTER SOUP.

Take a half gallon of oysters with their liquor ; stew them, and when half done take a piece of butter the size of a tea cup and put it into as much flour as will thicken it, skimming the soup well before thickening it. Season with pepper, salt, mace. Just before you take it off add a half pint of rich cream, taking care that it does not turn.

MRS. CARROLL'S RECIPE.

OYSTER GUMBO.

Cut up a chicken, sprinkle with flour, and fry in the vessel in which the gumbo is made. When the chicken is nearly done, chop an onion and fry with it. Pour on this three quarts of boiling water and let it boil slowly, till the flesh leaves the bones; then add the liquor from the oysters; salt and pepper to taste; two tablespoonfuls of tomato catsup; let this boil a short time; then add one hundred oysters and allow them to boil only *five minutes*. When taken from the fire, and before pouring into the tureen, sprinkle in two tablespoonfuls of filé or sassafras powder.

MRS. M. M. GREEN.

OKRA GUMBO—New Orleans.

Cut up a chicken, and carefully fry it ; add very little onion ; pepper and salt to the taste. Take a few of the young and tender leaves of the okra, scald them and chop them very fine. Add them to the fricassee with a little broth ; stir it sometimes, then add the rest of the broth, and let it boil till the okra becomes quite soft. Gumbo may be made of almost anything—cold meat will answer as well as fresh. The chicken and turkey, with oysters, is the best. A little ham improves it, when put into the gumbo.

SASSAFRAS or FILÉ GUMBO.

Having jointed a nice fat chicken, boil well to make a nice soup ; season with onions, tomatoes, salt and pepper to taste ; thicken with a very little flour. When boiling hot, add the sassafras powder, until it appears to fry (shaking the powder in the soup by degrees until enough, stirring all the while). Serve with a dish of dry boiled rice. Adding oysters to the chicken gumbo long enough to cook them, before putting in the sassafras powder is a great improvement. Young sassafras leaves can be gathered in the summer time, dried in the shade, then pounded and sifted fine as flour, and bottled.

MRS. W. A. FISHER.

OKRA GUMBO.

Cut up and wash dry a large fat chicken ; flour it well ; salt and pepper. Fry or sauté the chicken in a lump of lard as large as an egg ; take out the pieces of chicken and put in the skillet two dozen pods of sliced okra and one onion. Fry brown, but not burn ; then put all in a soup pot, with five quarts of water, a few tomatoes and some grated corn ; boil slowly for three hours. Serve with a dish of dry rice.

MRS. W. A. FISHER.

CRAB GUMBO.

Six crabs boiled in two gallons of water. Strain the water the crabs are boiled in, add one pound beef, one quart gumbo, one dozen tomatoes, one onion, one pod red pepper, thyme, parsley and black pepper to taste. An hour before serving put in the crabs and add a piece of butter. This soup should cook six hours.

A COLONIAL RECIPE.

CRAB GUMBO.

Take one dozen large crabs, one cup of butter, and two or three onions. Wash the crabs, taking care to get them free from sand ; take off the feelers and gills and divide the crabs into quarters ; brown the onions in the butter, with two tablespoonfuls of flour. Put in the crabs with about a handful of chopped ham. Fill up the pot with three quarts of cold water. Just before serving, sift in about two tablespoonfuls of filé. Do not let it boil after the filé is put in. Serve with rice.

MRS. M. M. GREEN.

BISQUE OF LOBSTER.

Procure two large, live lobsters; chop them up while raw, shells and all; put them into a mortar with three-fourths of a pound of butter, three raw eggs and a quarter of a pound of cold boiled rice; pound to a paste; moisten with a little water, or stock; then set aside. Fry out two slices of bacon fat, add to it one minced onion, a tablespoonful of chopped celery tops, one chopped long red pepper, one sliced carrot and a quart of stock; boil slowly for two hours; strain, and rub the ingredients through a sieve. Return to the soup; keep it warm, but do not allow it to boil. If too thick, add a little more stock; add salt to taste. Boil one quart of cream, whisk it into the soup; taste again for seasoning; pour it into a hot soup tureen and send to table.

This soup can be prepared by following recipe for bisque of crab, or else by adding boiled lobster to a strong veal stock, and colored red by pounding the coral with butter, and adding this to the soup.

BISQUE OF CRABS.

Boil twelve hard-shell crabs for thirty minutes, and drain; when cold, break them apart, pick out the meat carefully, scrape off all fat adhering to the upper shell, and save these for deviled crabs. Set the crab meat aside; put the under shell and the claws in a mortar, with half a pound of butter and cupful of boiled rice, and pound them as smooth as possible; then put this into a saucepan and add a heaping teaspoonful of salt, a bouquet of assorted herbs, a dozen whole peppers, a blade of mace and three quarts of stock; boil slowly for one hour; pour it through a sieve and work as much of the pulp through the sieve as possible. Place the soup on the range to keep warm, but not to boil.

Beat up the yolk of one egg and add it slowly to a quart of warm milk previously boiled, whisk the milk into the soup; taste for seasoning. Now take the crab meat and beat it in a little boiling water, drain, put it into a hot soup tureen, pour the soup over it, and serve.

CRAB SOUP.

Boil three pints of milk; then add the meat of a dozen picked crabs. Boil five minutes. Rub a tablespoonful and a half of flour with a quarter of a pound of butter; soften with hot milk and add a half pint of cream, one egg beaten up, salt and cayenne pepper. Boil for one minute before serving.

JUDGE CHAMBERS.

CAT FISH SOUP.

Put the cat fish on with a piece of ham, a bunch of herbs (parsley and thyme), with enough water to make soup. When the fish is boiled sufficiently to thicken the soup, make up the thickening with flour, egg and milk. Season it with pepper, salt and tomato juice.

BATTENBERG SOUP.

Put one calf's foot and three pounds of round of beef into a stew pan, with three carrots, three onions stuck with four cloves, celery, parsley, a bay leaf and thyme, a small piece of mace, salt and pepper. Then add three quarts and a half of water. Boil all very gently ; then take out the foot and wash it in cold water. Take out all the bones and put them back in the stock. Let it simmer for three hours very gently ; cut up the foot in small pieces and put them into a bowl with a little stock. Leave this till next day ; then strain the stock, take off all the fat. Thicken the soup with flour and cream. Put in the pieces of foot, one glass of sherry, and a teacupful of cream.

Serve very hot.

QUEEN VICTORIA'S SOUP.

One cup of chopped chicken meat, one pint (or more) of strong chicken broth, one cup of sweet cream, one half cup of bread crumbs (or less).

Yolks of three eggs, one teaspoonful of salt, one half saltspoonful of pepper. Put the bread crumbs to soak in the cream, mash the hard boiled yolks of the eggs. Mix all these ingredients with the broth, add the chopped chicken, pour into a double boiler and cook for ten minutes.

Serve very hot.

CHESTNUT SOUP.

Remove the outer peel or coating from twenty-five Italian chestnuts ; pour scalding water over them and rub off the inner coating. Put them into a saucepan with one quart of soup stock, and boil for three-quarters of an hour, drain, rub them through a colander, then through a sieve, with one tablespoonful of cracker dust ; or pound to a paste in a mortar ; season with salt and pepper ; add gradually the stock in which they were boiled ; add one pint more of stock ; boil once and draw to one side of the fire.

Beat up the yolks of two raw eggs ; add them to one quart of warm milk ; whisk the milk into the soup ; taste for seasoning ; pour into a hot tureen and send to the table with croûtons.

FISH.

SHEEPSHEAD.

Put into a chafing dish a well cleaned fish cut up and salted. Put in enough water to cook it well and when done there should be very little water left. Add then a cup of tomato catsup, a tablespoonful of butter and a little cayenne pepper. Or in place of the catsup use half a pint of claret and a little spice.

CUSK À LA CRÈME.

Take a rock fish and rub it well with salt ; put it into a kettle with enough boiling water to cover it. As soon as it boils put it on one side, where it will just simmer ; let it stand for an hour ; then take it up and draw out all its bones. Put one ounce of flour into a saucepan, to which add by degrees one quart of cream, mixing it very smoothly ; then add the juice of one lemon, one onion chopped fine, a bunch of parsley, a little nutmeg, salt and pepper. Put this on the fire till it forms a thick sauce ; stir in a quarter of a pound of butter. Strain the sauce through a sieve ; put a little on the dish ; then lay the fish on the dish and turn the sauce over it. Beat to a froth the whites of six eggs and spread over the whole ; set in the oven and bake half an hour. Be careful to bake it only a very light color.

This is a very handsome dish for company ; it is very nice without the eggs, but not so handsome.

MRS. PUTNAM.

CUSQUE À LA CRÈME.

Two or three pounds of halibut, one quart of milk, one teacupful of flour, two small onions, a quarter of a pound of butter, nutmeg, salt, pepper, bread crumbs. Boil the halibut in water into which a little salt has been thrown. When done flake it in fine flakes from the bones. Put the milk and onion, (chopped fine,) in a stew pan. Let the milk come to a scald; then add flour, made smooth with a little cold water, and seasoning. Stir until it thickens ; then add butter. Strain through a sieve. Put some of the mixture in the dish in which it is to be served; then put alternate layers of fish and sauce, finishing with the sauce on top. Cover with bread crumbs and place in the oven to brown. A little wine added to the seasoning is an improvement.

MISS MURDOCH.

BAKER RED SNAPPER OR SHEEPSHEAD.

Take two or three Irish potatoes ; boil them, mash them with two tablespoonfuls of butter, a small onion cut very fine, black pepper and salt to taste. Salt the fish, put in a baking-pan and stuff it with the potato dressing ; sprinkle a little flour over it. Put in the pan with the fish two tablespoonfuls of butter, two dessertspoonfuls of sweet oil, a dozen tomatoes sliced, or half a can of prepared tomatoes, and a teacup of water. Bake in a moderate oven until done. When the fish is done, slice over it three hard-boiled eggs. Stir into the gravy a tablespoonful of tomato catsup and one of Worcestershire sauce. Pour over the fish and it is ready for the table.

MRS. M. M. GREEN.

FISH TIMBAL IN RING FORM.

One pound of halibut or cod, one egg, one tablespoonful of butter, one tablespoonful of flour, one cup of milk, whites of three eggs, pepper and salt to taste.

Chop the fish very fine and serve with one whole egg and rub through the purée sieve. Mix flour, butter, milk, salt and pepper, and beat very light, as cake, about five minutes or more. Set in a cool place on ice. This may be done in the morning, or the day before using. Just before cooking, beat the whites of three eggs to a stiff froth and stir in gently. Put in the ring-shaped mould, cover with buttered paper and put in a saucepan, letting the water cover half the ring. Let simmer slowly twenty-five minutes.

Sauce.—One tablespoonful of flour, one tablespoonful of butter, one cup of milk, one egg. Melt butter and stir in flour, letting it cook, but not become colored. Boil the milk and stir in gradually and beat in the yolk of an egg. Decorate with chopped truffles or chopped lobster or shrimps and put in the centre of the ring.

SEA BASS OR BLACKFISH CHOWDER.

Eight pounds of fish, boned and cut thin, twenty-five small clams, two pounds of salt pork, well boiled and cut small, ten Boston crackers, toasted and split, twelve mashed potatoes, half a pound of sweet butter, six onions, fried brown, (sliced), three tomatoes, (sliced), half a bunch of parsley, cut fine, salt, red and black pepper, and a little Worcestershire sauce. Squeeze in half a lemon before dishing. Fifteen minutes before dishing put in a glass of sherry and a bottle of ordinary claret. Start the stock with knuckle of veal. Begin at 11 A. M. and be ready for 6.30 o'clock dinner. Will make enough for two dinners.

MRS. GEORGE DALLAS DIXON.

BAKED SHAD.

Lay the fish open, make a force meat of grated bread crumbs, bits of bacon, a little parsley, pepper and salt, made up with yolk of egg. After this is made spread it over the raw fish ; dust a little flour over that ; lay it in the oven, with a little water, to bake ; just before it is done pour wine and catsup over it.

MRS. H. C. DALLAM.

STEWED LOBSTER.

Break the shell of the lobster ; take out the vein that runs through the back and put the spawn in a cup by itself. Put on the fire one pint of milk, with very little mace. When it boils, add two teaspoonfuls of flour mixed with the tomalley and half a teaspoonful of salt, a little mustard, and butter the size of a walnut. Then cut up the lobster, put it into the hot sauce for a few minutes. Before serving add one teaspoonful of vinegar and garnish well with claws.

LOBSTER FARCIE.

Chop a small onion very fine and put with a teacup of milk in a saucepan on the fire to cook. Add a tablespoonful of butter, creamed with a tablespoonful of flour, two tablespoonfuls of Worcestershire sauce and two cooked tomatoes or tomato sauce, and a teaspoonful of curry. Have for this quantity of sauce about six pounds of lobster chopped very fine. Pour the sauce over it, and, if there is not enough to make it very moist, add cream. Take two lobster shells ; slip one a little over the other ; fill with the mixture ; put fine bread crumbs over the top, with dots of butter, and put in the oven to brown.

LOBSTER À LA NEWBURG.

Split two good-sized, freshly boiled lobsters ; pick out all the meat from the shell and cut into one-inch length pieces. Place it in a saucepan on a hot range, with one ounce of fresh butter. Season with one pinch of salt and half a saltspoonful of red pepper, adding two medium-sized sound truffles cut into dice. Cook five minutes, and then add a glass of good Madeira wine. Reduce to one-half, which will take three minutes. Have three egg yolks in a bowl, with half a pint of sweet cream ; beat these well together and add to the lobster. Gently shuffle for a few minutes until it thickens well. Pour into a hot tureen and serve hot.

FRENCH RECIPE.

LOBSTER BOURDELAISE.

Select a coral lobster of about three pounds ; plunge it into boiling water and cool for twenty minutes. When cold, remove the meat from the shell and cut in small bits. Also add a dozen mushrooms cut in bits.

Put in a frying-pan three tablespoonfuls of olive oil. When hot, add three small onions cut very fine. Let the onions fry until a light brown ; then stir in a tablespoonful of flour ; mix well ; then add, slowly stirring all the while, half a pint of soup stock. Let the sauce cool well for five minutes ; then remove from the fire, and stir in the juice of half a lemon, and a claret glass full of white wine. Return to the fire and add the lobster meat. Let all cook until thoroughly hot, but do not allow it to boil. Serve on a hot dish, garnished with parsley.

LOBSTER CROQUETTES.

Chop fine the meat of two boiled lobsters and add half a pint of Béchamel sauce, to which you have added the yolks of two eggs well mixed with water enough to moisten them. Then add two tablespoonfuls of tomato sauce, a little pepper, salt and a very little nutmeg, and put on ice until perfectly cold. This is of the utmost importance. When thoroughly cold, form the mixture into croquettes ; roll them in bread crumbs ; beat three eggs, both yolk and white, into which dip the croquettes ; roll them again in bread crumbs. Put about two pounds of lard in a frying pan and when very hot fry the croquettes until they are light brown ; then drain and serve.

FRENCH RECIPE.

DEVILED LOBSTER.

Prepare a mixture as for lobster croquettes and mix with it a teaspoonful of mustard. Clean the lobster shells ; fill with mixture ; cover lightly with mustard, on top of which sprinkle some bread crumbs and a very little melted butter. Put into the oven, and, when colored a light brown serve.

FRENCH RECIPE.

PICKLED OYSTERS.

Put one gallon of oysters with three small handfuls of salt on the fire ; let them stew until the edges curl ; then take all the oysters out and drain them on a sieve ; to the liquor add a tablespoonful of mace, allspice and whole pepper, equal parts of each, and a tumbler and a half of vinegar ; let it boil ; then put the oysters back and let them stand a short time.

MRS. P. H. WHITE.

DEVILED OYSTERS.

Take fifty blanched oysters, four ounces of butter, one tablespoonful of flour, one tablespoonful of fine cracker dust, one saltspoonful of salt, a half tablespoonful of dry mustard. Rub the butter and flour to a smooth cream. Put the juice of the oysters into a saucepan. Set over a clear fire ; stir in the butter and other ingredients, with the exception of the oysters, and bring to a boil ; then put in the oysters, take off the fire, let stand a minute and serve in a tureen or deep dish.

OYSTERS DEVILED IN THE SHELL.

Select large oysters, and when opened keep them in their deep shells with the liquor. Put the shells on a gridiron ; season with cayenne pepper and salt, and place a lump of butter on each oyster. Have a quick fire and they will cook in a few minutes.

OYSTER CROQUETTES.

Take twenty-five good fat oysters with one gill of their own liquor, one gill of cream, one tablespoonful of butter, two tablespoonfuls of flour ; add one tablespoonful of chopped parsley, the yolks of two eggs, a quarter of a grated nutmeg, with salt and cayenne pepper to taste. Put the oysters on to boil in their own liquor, boil and stir constantly for five minutes. Take them from the fire and drain. Chop the oysters very fine. Now put into a saucepan one gill of this liquor, and the cream. Put together the butter and flour. Add this and the oysters to the boiling liquor and cream and stir until it boils and thickens. Then add the yolks of the eggs : stir over the fire for one minute ; take it off, add parsley, salt, cayenne and nutmeg ; mix well, and turn out to cool. When cold, form into cylinders, roll first into beaten egg ; then in bread crumbs, and fry in boiling oil or fat.

ROAST OYSTERS.

Take the oysters from the shell, bread them, and put them with the liquor into tin or shell scallops (six in a shell, not more), with a little pepper and butter. Put the shells upon a gridiron, over a good fire, and serve them when plump and quite hot. Squeeze a little lemon juice over them when taken from the fire.

FRICASSEE OF OYSTERS.

Put one quart of oysters on the fire in their own liquor. The moment it begins to boil, turn it into a hot dish through a colander, leaving

the oysters in the colander. Put into the saucepan two ounces of butter, and when it bubbles, sprinkle in one tablespoonful of sifted flour; let it cook a minute without taking color, stirring it well with a wire egg whip; then add, mixing well, a cupful of the oyster liquor. Take it from the fire and mix in the yolks of two eggs, a little salt, a very little cayenne pepper, one teaspoonful of lemon juice and one grating of nutmeg. Beat it well; then return it to the fire to set the eggs, without allowing it to boil. Put in the oysters.

SPICED OYSTERS.

Two hundred oysters, one pint of vinegar, a nutmeg grated, eight blades of mace, three dozen whole cloves, one teaspoonful of salt, two teaspoonfuls of whole allspice, and as much cayenne pepper as will lie on the point of a knife. Put the oysters, with their liquor into a large earthen vessel; add to them the vinegar and all the other ingredients. Stir all well together and set them over a slow fire, keeping them covered. Stir them to the bottom several times. As soon as they are well scalded, they are done. To be eaten cold.

OYSTER SALAD.

Cut a quart of oysters into bits, mix them with two-thirds as much blanched, tender celery, also cut, not chopped. Put into a glass dish and pour over it a good mayonnaise dressing, serve immediately. Until the oysters and celery are mixed, keep both in a very cold place.

CREAMED OYSTERS.

One pint of cream, one pint of oysters, a small piece of onion, a very small piece of mace, a tablespoonful of flour, salt and pepper to taste. Mix cream, onions and mace and let them come to a boil; mix the flour with enough cream to smooth, and stir into boiling cream; let the oysters come to a boil in their own liquor, and *skim* carefully. Drain off all the liquor; take mace and onion out of the cream; then turn the oysters into it.

OYSTER STEW.

Put in a chafing dish one cup of oyster juice, two tablespoonfuls of celery, chopped fine, half an onion in one piece. Season with paprika pepper, salt and a very little Worcestershire sauce. Cook until celery is done. Add half a pint of cream and let it simmer, not boil. Add five middle-sized oysters, (frying size,) to each portion. Take out onion, thicken with cracker dust.

MRS. GEORGE DALLAS DIXON.

TERRAPINS (ABOUT FIVE).

Throw the terrapins alive into a kettle of boiling water. When they are thoroughly cooked, so that the shell will come off easily, take them out and throw them into a pan of cold water for a few minutes ; then take off the shell and pick them very carefully, so as to separate them from the gall without breaking it. Pick the meat fine (do not chop it), and throw it into a bowl ; also the feet, after they are carefully skinned, and small bones to which the meat clings, and all the eggs. Then put all this into a kettle with a quarter of a pound of fresh butter, and a little salt ; let this stew slowly, and take a quarter of a pound more of butter and cream it with an ounce of sifted flour, and add to the terrapins while stewing. Just before they are served add one large wine glass of table sherry for every terrapin. The recipe is for five diamond-back terrapins, and will require one quart of table sherry.

MRS. JAMES NICHOLSON.

TO DRESS TERRAPINS.

One pound of butter to two large terrapins. Salt and pepper to the taste.

H. D. G. CARROLL.

TERRAPIN CALAPASH.

The terrapin must be stewed slowly and well seasoned with a little mace, allspice, black pepper and cayenne. Then melt one tablespoonful of butter which has been rolled into balls with one of flour. Cook together slowly until thoroughly done ; add one wineglass of wine, put back into the upper shell, cover with cracker dust, dot with bits of butter and brown in the oven.

SHRIMP STEW.

One quart of shrimp, one pint of milk, one tablespoonful of butter, one teaspoonful of flour, cayenne pepper, one wineglass of wine. Boil the milk, mix the flour and butter rubbed together ; then add the pepper after boiling for ten minutes and place the shrimp in and boil for ten minutes more. Just before serving put in the wine and a few slices of lemon.

SHRIMP À LA NEWBURG.

Peel and cut in half two quarts of shrimp. Put in a saucepan on the fire with a heaping tablespoonful of butter, saltspoonful of cayenne and

four truffles cut up, if convenient. Cook five minutes; add one glass of Sherry or Madeira and cook three minutes longer. Break into a bowl three eggs and half a pint of cream ; beat well and stir in the shrimp. Let it simmer, but not boil, until it thickens. Crabs can be used the same way.

TOMATOES STUFFED WITH SHRIMP.

Take five large tomatoes, cut off the stem end and remove carefully the inside. Cut the shrimp into small pieces, but do not chop them. Season with pepper, salt and butter, stuff the tomatoes, sprinkle with cracker dust and brown in an oven.

SHRIMP BAKED WITH TOMATOES.

Stew a little and strain one quart of tomatoes. Have ready two quarts shrimp. Put in a baking pan a layer of tomatoes, then a layer of shrimp, a spoonful of butter, a layer of cracker dust, salt and pepper to taste. Sprinkle the top with cracker dust, dot with butter. Bake slowly until thick and slightly jellied.

MEATS, ENTRÉES, GAME.

FILET DE BOEUF À LA MEXICAINE.

Take a filet, lard and skewer it into shape and put in the dripping pan. Add four carrots, cut in slices, one onion, four stalks of celery, cut in pieces, pepper and salt to taste put on top of the meat. Dredge with flour. Pour in a teacup or more of water and baste constantly. Chop very fine some Pimento Dulci and serve with rice cooked very dry, around the meat. It must be served hot.

SPICED BEEF.

Get a round of beef of eighteen or twenty pounds; wash and wipe dry. Rub into it two ounces saltpetre and four of brown sugar, and a pint of molasses. Rub every day until all is used. Let it stand for a day in a securely covered vessel. Then every other day for two weeks rub in the following : Two ounces ground pepper, two ounces all-spice, one ounce cloves, two ounces salt ; then put it on a slow fire, covering it with water, and all the spiced liquor in the bowl. Stew slowly for six hours, and *let it cool in the liquor*.

MARGARET A. PEGRAM.

SPICED BEEF.

A recipe for preparing round of beef or fillet of veal : Take a round of beef or fillet of veal and take out the bone. Then make a force meat of stale bread grated ; some beef suet chopped fine, a little bacon chopped fine, a spoonful of butter, pepper and salt, an onion, a little parsley, and nutmeg and a little allspice to season. Beat up the yolks of two eggs very light ; fill the place from which the bone is taken ; then make the rest of the force meat into balls to be set round the beef when cooked. Bake the beef or veal in an oven. Make a brown gravy seasoned with pepper, salt, wine and catsup, and pour over the meat when served.

BEEF STEW.

Slice up the rare part of the beef, both fat and lean, and let stand in the dish and cover with water. Season it with pepper, salt and mustard, sprinkling a very little flour over it. Add two tablespoonfuls of currant jelly ; a tablespoonful of brown sugar, and just before it is ready to take off the fire add a little nutmeg, a half teacup of catsup, a half teacup of sweet pickle and a cupful of wine.

BRUNSWICK STEW.

To two quarts of water add one chicken cut up ; two slices of fat bacon cut in small pieces. Let it boil gently for four hours ; then add half a pint of ripe tomatoes, half a pint of lima beans, three ears of cut corn, a teaspoonful of salt, pepper and sugar, a lump of butter the size of a hen's egg. Let this boil one hour ; then take out all the bones and serve. Two and a half pounds of veal may be used instead of the chicken.

MRS. DALLAM.

HUNTER'S ROUND.

Rub well into a round of beef weighing forty pounds three ounces of saltpetre, and let it stand five or six hours. Pound three ounces of allspice, one of black pepper and mix that with twenty pounds of salt and seven or eight pounds of brown sugar. Rub the beef well with this mixture and pack it down to stay fourteen days. Scrape off the spices, place it in a deep pan, cover it with a common paste, and bake for eight or ten hours. When cool wrap in a linen cloth and keep it in a cool place. This will keep well for several weeks.

MRS. M. M. GREEN.

SPICED ROUND OF BEEF FOR CHRISTMAS.

Twenty-four pounds good beef, two and a half pounds beef suet, one tablespoonful ground saltpetre, three ounces celery seed, half an ounce cayenne pepper, seven ounces ground mace, two ounces ground allspice, one ounce ground cloves, a pound and a half light brown sugar. Get the beef the first week in December ; have the bone taken out with a very sharp knife ; make slits radiating from the centre ; cut to within half an inch of the bottom. Rub the centre and the slits thoroughly with the saltpetre. Have the suet shredded, but keep the pieces large. Mix the salt and spices and sugar together and fill the hole in the centre and the slits with alternate layers of suet and this mixture. It must be packed in very tight by a strong hand. It must then be pressed together very closely and bound round with a strip of some strong stuff and corded to keep in shape. The whole entirely covered with the cloth. Put in a strong brine (such as butchers prepare for their meats). Have it boiled the day before Christmas, without removing the cloths, which are not taken off till the next day when perfectly cold. Have it nicely trimmed off by cutting the dark surface on top. Decorate with fancy carrot shapes, sliced lemon and parsley.

MRS. HUGH LEE.

BEEFSTEAK ROLLED AND STUFFED.

Procure a good beefsteak ; sprinkle over it a little pepper and salt ; then over half of the steak spread a layer of good force meat. Roll the steak up carefully ; tie or skewer it to keep it in shape and bake in the oven, basting frequently with butter. Have some good brown gravy ; pour part in the dish around the steak and send the rest to the table in the gravy boat. In carving begin at the end of the roll.

OLD ENGLISH RECIPE.

A NEW HAM STUFFED.

Chop up a slice of ham, a little suet, a spoonful of onion, one dozen cloves, a tablespoonful of allspice and a teaspoonful of black pounded pepper, some thyme and a whole cup of bread crumbs. Boil a small ham two-thirds done and put it into cold water five minutes. Make stabs with a large knife into the bone. Stuff them with the dressing prepared very tightly ; cover the ham with the rest of the preparation, adding more bread crumbs, and bake three hours.

MISS McCANDLISH.

CHEESE SOUSE.

Take the fresh head and jowl and boil them with salt, pepper and a little onion until the meat is tender ; then cut it into thin slices. Skin and strain the liquor and season with allspice, cloves and pounded thyme and a little red pepper. Return the meat to the pot in which the liquor is, and boil down to a thick jelly; then put it into a mould.

MRS. GEORGE EVELYN HARRISON BRANDON.

ROAST PIG.

Take a pig of about eight or ten pounds ; clean well, leaving on the head and feet. Make a stuffing of bread, two eggs, one tablespoonful of butter, sugar, thyme, onion chopped, and pepper and salt. Stale bread is best. Soften with water, and put in a frying pan, with a tablespoonful of lard to brown, mixing in the eggs, butter and seasoning. When brown stuff the pig and sew up the opening. Truss with the front legs bent backward and the back legs forward. Brush the pig with butter or salad oil. Baste frequently. Cook till thoroughly done, and make the gravy, (after removing pig,) by adding a little water, thickened with flour, and the liver and heart of the pig, (which have been cooked in the pan with it), chopped fine and mixed in. Serve in a gravy dish.

VEAL ROLLS.

Take ten or twelve little thin slices of veal, lay on them some force meat, according to your fancy ; roll them up and tie them across the middle with some coarse thread ; put them on a bird spit ; rub them over with the yolks of eggs ; flour them and baste them with butter. Half an hour will cook them. Lay them in a dish and have ready some good gravy with a few mushrooms and truffles. Garnish with lemon.

OLD ENGLISH RECIPES.

VEAL CUTLETS.

Three pounds of veal for ten people. Cut the veal fillet in four parts rectangularly, and slice in very thin slices, shaping as prettily as possible. Pound each piece with a potato masher ; egg and bread-crumbs them as for croquettes and fry a light brown in a little butter and lard.

Boil all trimmings in about a pint of water a couple of hours and strain. Cream butter the size of a small egg and a tablespoonful of

flour. Brown it and add to this stock, stirring all the while, and strain again. Add about a tablespoonful of the veal, of which the stock has been made, chopped very fine, two or three mushrooms and a couple of queen olives, all chopped very fine. Keep this gravy on the stove in a pan of water and pour on the meat after it is dished for the table. Slice olives, taking the two broad slices to make a garland round the dish and the narrow slices to decorate each fillet.

VEAL CUTLETS.

Cut the cutlets into convenient pieces. Dip them into well-beaten eggs and cover with fine bread crumbs, and fry them brown ; then put into a saucepan some pieces of raw veal and the bones ; on this carefully lay the fried cutlets. Add the rind of half a lemon, half a carrot, half a turnip, an onion cut very fine, a teaspoonful of walnut catsup, a little salt, a shade of cayenne, and a teaspoonful of capers, or of chopped pickles ; barely cover with cold water and simmer slowly until tender, which will be in two or three hours. When ready to serve pour the gravy around them in the dish and sprinkle over them the finely mashed yolks of two hard-boiled eggs and some capers.

LARDED LIVER.

Lard a sheep's or calf's liver with bacon. Cover with thin slices of bacon, bake it, basting well ; brown some sliced parboiled sweet potatoes in the pan at the same time. Serve with a brown gravy, and the sweet potatoes for a garnish around it

BAKED CALF'S HEAD.

Boil till tender ; remove the brains and cook them separately, but mix them with the meat, when it is carefully picked from the bones ; season with one teacup of sherry, nutmeg, celery seed, a quarter of a pound of butter, pepper and salt. Put it in a baking dish and let it bake a light brown. Garnish with sliced lemon and hard-boiled egg.

MRS. HUGH LEE.

MOCK TERRAPIN STEW.

Half of a calf's liver cut in slices ; dip the slices in flour, to which has been added salt and pepper, and fry brown in lard, turning very often ; when cold, chop rather fine together, with two hard-boiled eggs ; season with one teaspoonful mixed mustard, a pinch of cayenne, the same of ground cloves, a piece of butter the size of an egg, one tablespoonful of flour and one cup of hot water ; let simmer five minutes, and just before serving add a wineglassful of good sherry.

SWEETBREADS.

BAKED SWEETBREADS.

Take three large white sweetbreads ; lay them in warm water for an hour and a half. Then put them into boiling water and let them simmer for ten minutes. Then take them out, drain them, dip in beaten egg; sprinkle with bread crumbs, repeating this until they are sufficiently covered. Drop a little melted butter on them and bake in a moderate oven. Serve on toast on a hot dish, with a nice brown gravy poured around but not over them.

BEWITCHED VEAL.

Chop together three pounds of lean veal, half a pound of salt pork, one ounce of butter, one small onion, adding half a teaspoonful grated nutmeg, a little cayenne and salt to taste. When the meat is finely chopped, mix all together with three well-beaten eggs and a scant half pint of milk. Work the ingredients well together and pour into a loaf, pressing firmly into shape. Cover it with finely grated bread crumbs and bake for about two and a half hours. To be eaten cold, cut in thin slices.

SWEETBREADS.

Take a knuckle of veal, with two onions and a piece of bacon. Pour on it three pints of water, which must cook it. When it boils to a jelly, strain the meat from the gravy. You must avoid adding any more water. Take a spoonful of browning and add it to the gravy. Take the eight sweetbreads, cut off the gristle and pour on them boiling water, and then throw them into cold water. Then lard them on one side. Salt the gravy ; lay the sweetbreads in a spider or bellmetal saucepan—not to touch each other—the larded side down. Let them stew slowly, turning when they are done on one side. At first a little gravy must be kept back in case it dries up. They must only be turned once. They must be cooked slowly, so as to avoid burning them. After cooking an hour take them out and lay them at the back of the stove to simmer. They must be glazed with some of the gravy. The knuckle should be cooked all day or the day before.

MRS. VON KAPFF.

CROQUETTES.

One tongue, seven sweetbreads. Boil the tongue five hours ; boil the sweetbreads till quite tender. Chop them up together into a soft paste. Beat up two eggs quite light ; mix in with it some butter and a little of the water in which the sweetbreads are boiled. Season it with onion, salt, pepper, nutmeg. Make it up in a form. Dip each one in bread and egg ; fry in boiling lard. Cream improves them.

DEILED CHICKEN WITH SAUCE.

The chicken is boiled tender in a little salted water. When cold it is cut into pieces ; these pieces are basted with butter and broiled.

Sauce.—One teaspoonful of made mustard, two tablespoonfuls of Worcestershire sauce, three tablespoonfuls of vinegar ; boil all together and pour over the chicken. Or boil the chicken, cut into pieces, pepper and salt them, roll them in flour, sauté them in a little hot lard, and serve cream sauce, the same as for fried spring chicken.

CHICKEN CROQUETTES.

Two chickens and two sets of brains, both boiled ; one teacupful of suet, chopped fine ; two sprigs of parsley, chopped ; one nutmeg grated ; an even tablespoonful of onion, after it is chopped as fine as possible ; the juice and grated rind of one lemon ; salt and black and red pepper to taste. Chop the meat very fine ; mix all well together ; add cream until moist enough to mould them ; dip them into beaten egg, and roll them in pounded cracker or bread crumbs ; fry in boiling lard.

TIMBALE OF CHICKEN.

Chop fine and then pound in a mortar half a pound of the white meat of a chicken, removing all skin and sinews ; add to the chicken very gradually, while pounding, three wineglasses of very cold cream, a little salt, white pepper and the whites of five eggs. When the mixture is a fine smooth paste, press it through a sieve and fill ten little buttered moulds. Place them in a saucepan, in which there is the depth of an inch of water ; cover the saucepan and send to the oven for ten minutes or until the mixture is firm enough to turn out of the moulds. Serve with a sauce suprême or a sauce Allemande.

For timbale of partridge proceed exactly as for timbale of chicken.

A RAGOUT TO FILL PATÉS, ETC.

One tablespoonful of butter, one tablespoonful of flour, one cup and a half of chicken broth, half a cup of the liquor from a can of mushrooms, dice of cold chicken, truffles chopped and a few small oysters (a cup and a half in all) ; season with salt, pepper and a little nutmeg. Take out of the saucepan half a cup of the broth.

CHICKEN LIVERS.

Chop a small onion, and fry it in butter without allowing it to color ; put in the livers and some parsley, and fry until they are done ; take out the livers, add a little hot water or stock to the onions and parsley ; thicken it with some flour ; strain, season and pour over the livers.

CHICKEN TERRAPIN.

Boil two chickens until tender. Let them get cold, then cut into small pieces. Take the yolks of six eggs, and, after beating well, set them aside. Rub together two tablespoonfuls of flour and a half pound of butter. Heat one pint of milk and when it has come to a boil stir the butter and flour into it. Take from the fire and stir in beaten yolks, seasoning with one saltspoonful of salt, and a dash of cayenne pepper and four gratings of nutmeg. Put the saucepan containing the mixture back upon the fire, and stir in the chopped chicken. Let the mixture heat, but not come to a boil. Before serving put in half a pint of sherry or madeira wine.

VALENCIAN RICE.

Chop six medium-sized tomatoes rather fine. Have ready some lard very hot in a skillet, add the tomatoes and a cup of well washed rice. Cook until the rice becomes a beautiful golden brown and each grain separate. Boil a young chicken, skin and take off all the fat, cut in pieces and put on one side to keep warm. Just cover the rice and tomatoes with some of the stock, the chicken was boiled in. Add some parsley, green peas, carrots and tender celery cut in dice, then add the chicken and let it cook thoroughly. When done take off the top and let the steam come out. Never touch with a spoon, only shake from time to time. Put it in a baking dish embedding the chicken in the rice arranging on the top a piece of pepper and slices of fried bananas. Garnish with slices of carrots and red peppers to represent the Spanish colors, red and yellow.

BOUDINS.

Three pounds of turkey or chicken breast, three sweet breads, one coffee cup of cream, three ounces butter, one can champignons, three eggs. Salt and pepper to taste. Run the meat through a grinder until well mixed. Add the other ingredients. Use half of the liquor from champignons, put into small moulds and cook in boiling water half an hour. Make a white sauce and put into it some of the champignons and a few truffles. When you take out of the moulds pour the sauce hot over them before using.

White Sauce.

One pint of chicken stock, one-half pint cream or milk, three ounces butter, two tablespoonfuls of flour. Mix flour and butter thoroughly together, then stir into chicken stock and milk, and cook until it thickens.

CHICKEN GALATINE.

One large chicken boiled and cut fine ; quarter of a pound of fine smoked tongue, mix with the chicken, flavor with salt, pepper and celery seed. Take the water the chicken was boiled in, boil down until reduced to half a pint, dissolve in it two tablespoons of gelatine. Line a bowl with slices of hard boiled eggs, put the meat in, pouring the liquor over it ; put in the ice chest to harden. Serve sliced on a piece of lettuce and a spoonful of Mayonnaise. You can put it in a cakepan with a funnel in the middle. When it is turned out and served fill the hole with Mayonnaise.

MRS. TOMPKINS.

PARTRIDGES.

Cut in halves the required number of partridges. Flatten them out and put in the bone of the second joint to form a kind of chop. Beat them lightly, season with salt and pepper and dip each in butter, melted ; roll in truffles, chopped quite fine and broil over a clear fire a quarter of an hour before dinner. Serve with sliced lemon, a sauce Piquante, or with plain fried parsley. Bread crumbs mixed with salt, pepper and grated tongue or ham may be used instead of truffles.

PARTRIDGE PUDDING.

Line pudding dish with a good suet crust and fill with partridges, cut into neat joints and little pieces of ham and bacon, kidneys, oysters, etc. Season with pepper, salt and a little grated lemon peel and onion. Cover with suet crust and either boil or steam.

PARTRIDGES WITH OYSTERS.

Prepare the birds as for roasting ; fill the bodies with stuffing made by chopping the liver with oysters, butter, parsley, chevril ; salt and pepper to taste. Lay them in a stewpan with one ounce of butter ; when heated thoroughly set them on a dish, cut three slits on each side of the breast bone and insert in these a little red pepper with the juice of one half a lemon. Roast for thirty minutes. Blanch a dozen and a half good, large oysters. Lay them in a stewpan with a spoonful of grated ham and a gill of good gravy. Dish the partridges and pour the sauce round them. Serve with raspberry or currant jelly.

SOUFFLÉE DE FOIE GRAS.

Cut one pound of calf's liver, half pound of fat salt pork and one onion into dice, season with a pinch of salt and fry for four minutes over a quick fire, shaking all the time. Pound and rub through a wire sieve ; while hot add two dozen truffles chopped fine and half a pint of good stock. Beat the mixture about ten minutes, and place in mould. Let it stand on ice three or four hours. Turn and serve. This dish may be varied by cooling jelly in the mould before putting in the mixture. Also you can whip half a pint of clear consommé or chicken broth, which should be jellied, with half a pint of good stock jellied, till both are light and spongy. Add this to a pint of stiff, whipped cream, cayenne and a pinch of salt and a small tin of *paté de foie gras*. Stir together lightly and use around the mould as a garnish.

LARDED CALF'S LIVER.

Take a calf's liver, scald and remove the skin, lard it thick with fresh pork ; put in a dripping-pan with an onion stuck close with cloves, a lump of lard, a very little water and a little sweet marjorum or thyme. Simmer slowly five or six hours.

TONGUE À LA TERRAPIN (BECKIE).

Parboil the tongue the day before ; save a little of the liquor and put the tongue in it the next day, to warm, about an hour before dinner. Make the gravy of browned flour and butter, and the water in which the tongue has been boiled, adding a little cayenne pepper, salt, all-spice, cloves and a half a cup of wine. Cut up one or two hard-boiled eggs. Pour gravy over the tongue.

SOUFFLÉE OF PARTRIDGES.

Mince very fine the remains of cold roasted partridges, pound well with a little butter and stock ; season with pepper, salt, cayenne and truffles if any. Mix all this with the yolks of raw eggs, allowing two to each two ounces of meat, and just at last stir in lightly the whites of the eggs whipped to the stiffest possible froth, with a pinch of salt. Pour the mixture into a soufflée dish, which must be buttered and hot. Bake twenty minutes. Serve immediately.

PIMENTO DULCI FARCI. (SPANISH SWEET PEPPER.)

Heat the pepper in its own juice or a little olive oil. Have ready some minced chicken mixed with cut olives, blanched almonds, raisins stoned and cut in four pieces, pepper, salt and a little chopped parsley. Stuff the peppers with the mixture, bind together and serve very hot.

VEGETABLES.

SPINACH.

Wash thoroughly and cut off the ends of one peck of spinach; put into saucepan without any water, sprinkle over a little salt, and cover closely; shake occasionally while cooking. When tender drain well, and wash through a colander; put back in a saucepan, sauté it a few minutes with a good-sized piece of butter, pepper and salt, and a teaspoonful of vinegar. Serve with hard-boiled eggs, quartered. Some like a little nutmeg seasoning.

MRS. W. A. FISHER.

SPINACH SOUFFLÉ.

The spinach must be boiled or stirred in a buttered saucepan with just enough water to prevent its burning. When cooked it must be pressed thoroughly dry, chopped very fine, rubbed through a fine sieve, and put in a saucepan with two ounces of butter and a gill of cream. To every pound of spinach add a little nutmeg, pepper and salt, and sugar, if desired. When it is a smooth, green paste, take it from the fire, let it cool slightly, and then work into it the yolks of three raw eggs. Whip the whites to a stiff froth, and add when the mixture is cold. Put it in a china soufflé dish, and bake for forty minutes in a moderate oven.

CABBAGE PUDDING.

Select a large, firm white cabbage, and boil for twenty minutes, then change the water for more, from a boiling kettle. When tender, drain well and set aside until cold, when the cabbage must be chopped fine and mixed with two well beaten eggs, a tablespoonful of salt, pepper, and butter, and one gill of rich milk or cream. Stir all well together, and bake in a buttered dish. To be very hot when served.

TOMATOES AND EGGS.

One quart of stewed tomatoes, a little grated onion, half cup of grated bread crumbs. Beat five eggs to a froth, and stir the hot tomatoes into them. Cook in a double boiler, stirring it constantly in from the edge, and adding a little butter and a very little salt.

STUFFED PEPPERS.

Take some large, mild peppers; soak them for a few days in salt and water, changing constantly to make them less pungent. Cut out the vein that makes hot, and stuff them with force meat. The force meat is best made of chicken, seasoned with salt, butter, parsley, chopped up with a knife, that has been drawn through an onion, some sweet herbs and some grated bread. Stuff the peppers and fry them in butter. To be served with a rich gravy, or with demi-glâce sauce.

STUFFED TOMATOES.

Select large, smooth tomatoes, and slice off neatly the end of each. Scoop out the inside and mix with a little finely-grated bread, a dash of white sugar, some salt, pepper, and a tablespoonful of butter. When thoroughly mixed stuff the tomatoes, fit the tops on neatly, put on a deep dish, and bake about three-quarters of an hour, or until a light brown. The stuffing can be made of force meat, if desired.

PUREE OF CHESTNUTS, TO SERVE AS SAUCE FOR
SWEETBREADS, POULTRY OR BREADED CHOPS.

One quart of Italian chestnuts; cut the shells once each way, and put them in the oven until the shells come off. Take off the broken skin and put the chestnuts into a pint of stock or salted water, and boil twenty minutes, or till tender. Then rub them through a puree sieve, put in a stew pan, and add a tablespoonful of melted butter, a little salt and pepper, and heat.

MISS E. HOLT.

POTATO CROQUETTES.

Six potatoes boiled and dried; grate over them a small onion; beat an egg and pour over the potatoes, and beat all well together until light and smooth. Shape them and roll in eggs, then dried bread crumbs, and fry to a light brown. Particularly nice served at luncheon.

MRS. E. A. JENKINS.

STUFFED POTATOES.

Wash ten good-sized potatoes; bake them and cut the tops off with a very sharp knife, and with a teaspoon scoop out the inside of each potato. Put this in a bowl with two ounces of butter, the yolks of two eggs, a pinch of salt, pepper and sugar. Fill the skins of the potatoes with this mixture, put the tops on, heat them well in the oven, and serve very hot, covered with a napkin. The stuffing may be varied, substituting meat finely chopped for some of the potato filling.

POTATO PUFF.

Take two cupfuls of cold mashed potatoes, add two ounces melted butter, and beat all to a cream. Then add two well-beaten eggs and half pint of cream or milk, and salt to taste. Beat well together, pour into a deep baking dish, and bake in a quick oven.

POTATO SOUFFLÉ.

Wash and bake three large potatoes. Cut in halves lengthwise, and without breaking the skin scoop out the potatoes into a hot bowl. Mash and add one even tablespoonful of butter, one of hot milk, and salt and pepper to taste. Beat the whites of two eggs stiff, and mix with the potato. Fill the skins with the mixture, heaping it lightly on the top. Brown slightly in the oven and serve.

SWEET POTATO AND CHESTNUT SOUFFLÉ.

Boil separately some sweet potatoes and some ripe chestnuts, putting a little sugar in the water in which the chestnuts are boiled. Mash all well together, and add some cream and butter, and beat until light. Then place for a minute or two in the oven to brown.

STEWED MUSHROOMS.

Take one pint of button mushrooms, cut off the stalks and pare neatly; put them in a bowl of water and squeeze over them a little

lemon juice. Then take them from the water, draining them very carefully, and put them into a stew pan with three ounces of butter, a little white pepper, salt, and the juice of half a lemon. Cover the pan tightly, and let them stew for twenty-five minutes. Then thicken the butter with one teaspoonful of flour, and add gradually enough cream or rich milk to make the sauce of a proper consistency, adding lastly a little grated nutmeg. If the mushrooms are not quite tender, stew a little longer; carefully skim off any floating particles of butter, and serve on hot dish.

MUSHROOMS ON TOAST.

Take one pound of large, sound mushrooms, cut off the ends, wash and clean them. Place them in a sautoire, with an ounce of good butter, and season with a little salt and pepper. Cover them and cook for ten minutes, tossing them well all the time. Add the juice of half a small lemon, and a little chopped parsley. Toast some bread well, and evenly place the mushrooms on the toast, and serve on a hot dish.

BROILED MUSHROOMS.

Take fine, fresh mushrooms, cut off the stems, and lay in a deep dish, rubbing them well with melted butter; add salt and pepper, and let them lie in the butter for an hour or more. Then boil over a clear fire, turning the broiler to let both sides brown. Serve on a hot dish. Squeeze a few drops of lemon juice on each mushroom, and add butter and pepper and salt, if required.

MUSHROOMS.

Cut off the root end of eighteen or twenty mushrooms and throw the latter into cold water, mixed with a little vinegar; wash, drain, wipe and peel them and cut off the stalks; put fourteen or fifteen of the mushrooms head downward on a buttered baking tin; then chop fine the rest together with the stalks, an equal amount of parsley and a shallot previously blanched. Fry this mince for five minutes, with half an ounce of butter, then add half a pint of good brown sauce and boil till quite thick. Divide this among the previously prepared mushrooms. Cover with bread crumbs and bake fifteen or twenty minutes. Serve on toast.

CORN OYSTERS.

One pint of grated corn, one cup of flour, one teaspoonful of pepper, one teaspoonful of salt, one egg. Fry by the spoonful in boiling lard.

OYSTER CAKES.

One pint of grated green corn, two teaspoonfuls of pepper, three teaspoonfuls of salt, four teaspoonfuls of butter, one pint of flour, half a pint of milk, two eggs. Bake on a griddle.

CORN PUDDING.

Take twelve ears of corn, split each row of grains with back of knife, then scrape the ears with back of knife, if they are well filled; if not, cut off the grains without scraping. This corn, mixed with one and a half pints of milk, two eggs, two tablespoonfuls of flour, one spoonful of butter, salt and pepper to taste, makes a delicious dish for dinner.

MRS. H. C. DALLAM.

A FRENCH WAY TO COOK EGG PLANT.

Select one firm and fresh; peel it with a sharp knife so that the smooth outline is not broken. If large the plant is then cut into quarters; if of medium size, into halves. Let it lie for half an hour in salt water. Then put it into boiling water with a little salt. It is cooked enough when it can be easily pierced with a straw. While it is boiling cut one medium sized onion into very small pieces, and cover it with salt water. In ten minutes pour off the water and put the chopped onion into a skillet with a little butter, and fry it brown. Drain the egg plant in a colander, and put it into a large earthenware bowl. With a silver fork stir it until it is broken up, but do not really mash it, or it will not be light when done. Mix with the egg plant one-half its bulk of bread crumbs. Add the browned onions and one well-beaten egg. Season with salt and pepper, and add a dessertspoonful of butter. Put all this into a well-buttered baking dish and bake until nicely browned. Serve hot in the dish in which it was baked.

STUFFED EGG PLANT.

Take a large egg plant and parboil it, being careful not to let it get soft. Take it from the fire and cut it lengthwise; take all the inside out, (leaving the skin about half an inch thick); chop it quite fine, with a little onion, salt and pepper, a teaspoonful of sugar, mixing with it as much bread crumbs as egg plant, and some dried herbs. Have ready in a skillet a tablespoonful of butter, and when hot put in the mixture and let it cook about ten minutes, stirring it. Then return to the shells, put in an oven, and let it cook for half an hour. Serve in the shells.

MRS. W. A. FISHER.

ASPARAGUS FORCED IN FRENCH ROLL.

Take three French rolls; take out the crumbs, first cutting a piece of the top crust off, but be careful that the crusts fit again the same place. Fry the rolls brown in fresh butter; then take a pint of cream, the yolks of six eggs well beaten, a little salt and nutmeg, and stir well together over a slow fire until it begins to thicken. Have ready some boiled asparagus, and save enough tops to stick in the rolls, the rest cut small, put into the cream, and fill the loaves. Before you fry the rolls make holes in the top crust, and when you fit it on, after filling the loaves, stick the grass in, that it may look as if it were growing.

OLD ENGLISH RECIPES.

These "rolls" are small loaves, not the French rolls of today.

ASPARAGUS PUDDING.

Half a pint of asparagus peas, four eggs, two tablespoonfuls of flour, one tablespoonful of finely chopped ham, one ounce of butter, pepper and salt to taste, and milk. Cut up the nice, tender parts of asparagus, about the size of peas; put them into a basin with the eggs, which should be well beaten, and the flour, ham, butter, pepper and salt. Mix all these ingredients well together, and moisten with sufficient milk to make the pudding of the consistency of thick butter; put it into a pint buttered mould, tie down tightly with a floured cloth, place it in boiling water, and let it boil two hours; turn it out of the mould on a hot dish, and pour plain melted butter around, but not over the pudding.

SALADS AND SAUCES.

MOCK PINEAPPLE SALAD.

Take four large apples, six oranges, one wineglass of sherry and powdered sugar to taste. Core and pare the apples and slice them against the grain of the fruit. Peel the oranges and remove all the outside white pulp. Slice them thicker than the apples and like them crosswise. Lay a slice of orange upon each slice of apple, and put all in a glass dish. Save all the orange juice for the syrup, and pour it and the wine over the fruit after sifting powdered sugar over it. If the salad is too sweet a little lemon juice can be added to the syrup.

LOBSTER SALAD.

Take three pounds of boiled lobster, cut up the meat and lay in a dish, seasoning with a little pepper, salt and a tablespoonful of vinegar. Mix well together and place in a salad bowl, in which are some lettuce leaves, and pour over the mixture some good Mayonnaise dressing. Decorate with the coral of the lobster and sliced hard boiled eggs. If desired a little cut up celery can be added to the lobster before the Mayonnaise sauce is added. Shrimp salad can be made by the same recipe.

FRUIT SALAD.

Fruit Salads are made by piling the fruit on a dish and sprinkling powdered sugar over them. After they have stood awhile a wineglass of wine or brandy or some good liqueur should be poured in the centre, and some add a little powdered cinnamon. These salads may be made of strawberries, raspberries, currants, separately or mixed. Peaches and oranges also make a good salad.

CHICKEN SALAD.

Boil a tender chicken, let it become cold and then remove all skin and gristle and take the meat from the bones, cutting it in dice or little square pieces. Cut some fresh white celery into pieces about half an inch in length and mix with the chicken, stirring well into them a mixture composed of three tablespoonfuls of vinegar, one tablespoonful of oil, and pepper, salt and mustard to taste. Set this aside for two hours or more to let the chicken and celery absorb the dressing. When about to serve mix with the chicken and celery a good sauce Mayonnaise. Heap the salad in a little mound, covering it with the sauce. The top can be decorated with sprigs of celery, and the dish garnished with slices or quarters of hard-boiled eggs, or with thin slices of cold cooked beets, or strips of anchovy. If the salad is made with lettuce instead of celery follow above directions, leaving out celery, and just before serving add to the chicken some tender leaves of lettuce, then cover all with a good Mayonnaise dressing. Many of the great French cooks fry the fowls for salad.

TOMATO JELLY.

Half a can or two cupfuls of tomatoes, three cloves, one bay leaf, one slice of onion, half teaspoonful of thyme, one teaspoonful of salt, one teaspoonful of sugar, one quarter teaspoonful of pepper, half ounce of gelatine, soaked in half a cupful of water. Boil together the tomatoes.

spices and onion until the tomatoes are soft, then add the soaked gelatine and stir until the gelatine is dissolved, then strain and pour it into a border or ring-shaped mould to set. Serve with the centre of the jelly ring filled with celery, cut into pieces and mixed with Mayonnaise dressing. Form outside the ring a wreath of lettuce. Or mould the Tomato Jelly in a solid piece and surround it with celery and lettuce.

WATER CRESS SALAD.

Take three or four bunches of fresh water cress, cut off the stalks, wash thoroughly and put in a dish with a pinch of salt and pepper and two tablespoonfuls of vinegar. Mix thoroughly and serve.

BEET AND BEAN SALAD.

Take one quart of Lima beans, wash and drain them and wipe dry; place them in a dish with an equal quantity of pickled beets, cut into small squares. Try to arrange them tastefully in circles around the dish, and season with a teaspoonful of salt, a little pepper, two tablespoonfuls of vinegar and six of good olive oil. Serve very cold.

CAULIFLOWER SALAD.

Take a cooked Cauliflower, cut off the root and place the leaves in a dish, seasoning with a little salt, pepper and half a teaspoonful of chopped parsley. Mix together three tablespoonfuls of vinegar and two of olive oil; pour over the Cauliflower and serve.

BEAN SALAD.

Take one quart of cold boiled string beans cut in thin slices about an inch long, half an onion cut into slices, a tablespoonful and a half of chopped parsley, four tablespoonfuls of oil, one tablespoonful and a half of good vinegar and a little salt and pepper. Mix well together and serve.

POTATO SALAD.

Cut ten or twelve cold boiled potatoes into slices half an inch in thickness; put them in a salad bowl with four tablespoonfuls of vinegar, six tablespoonfuls of oil, pepper and salt to taste and a tablespoonful of chopped parsley. Stir well so that all may be thoroughly mixed. Slices of cold ham or tongue or of cold chicken can be served with this salad.

ASPARAGUS SALAD.

Pound to a paste the yolk of one hard-boiled egg with two tablespoonfuls of vinegar. Add a little salt and a pinch of pepper, half a teaspoonful of scraped onion and two tablespoonfuls of olive oil. Pour this over the Asparagus and serve.

LETTUCE SALAD.

Take two fine heads of lettuce, cut off the outside leaves and stems, cut the leaves in two. Wash thoroughly in cold water and drain in a wire basket, then put in a china bowl with the hearts on top. Mix half a pinch of salt and a third of a pinch of pepper in one tablespoonful of good vinegar, and add one and a half tablespoonfuls of sweet oil. Pour this over the lettuce and garnish with slices of hard boiled eggs. If you have no olive oil substitute three tablespoonfuls of sweet cream.

CHICKEN SALAD (CAREME'S RECIPE).

Take some tender pullets; fry them in a sauté pan or roast them; when cold, skin and trim neatly and cut into small pieces. Put the pieces into a bowl with some salt, pepper, a little onion and parsley, some oil and vinegar. Mix well, cover and let stand for some hours, then drain the salad, being careful to remove the onion; place it on lettuce leaves, which have been washed, and cover with Mayonnaise dressing.

SAUCE MAYONNAISE.

Take the yolks of two eggs, put them in a bowl with half a teaspoonful of ground dry mustard, salt, pepper and a little lemon juice. Stir all together with a wooden spoon and add by slow degrees a few drops at a time, stirring all the time a tablespoonful of vinegar. Then a few drops at a time add half a pint of olive oil. A little cayenne can be added if desired. Stir vigorously while adding the oil.

FRENCH DRESSING FOR SALADS.

Mix well together one saltspoonful of salt, the same of pepper, three tablespoonfuls of oil, one tablespoonful of vinegar, one teaspoonful of scraped onion. When mixed pour over the salad.

TRUFFLE SAUCE.

Chop very fine a half dozen truffles and a clove of garlic; add two ounces of butter, half a teaspoonful of salt and a quarter of a teaspoon of pepper. Put the saucepan on the fire and stir and cook ten minutes; add a quarter of a pint of stock and a wineglass of white wine. Simmer for twenty minutes, and skim off the grease.

HORSERADISH SAUCE.

Take a handful of fresh bakers' bread, two cloves of garlic and a tablespoonful of horseradish flour ; pour a cup of fresh cream over all and let it stand three hours, then pass through a tiny sieve, then add a quarter of a teaspoonful of salt, then the same of sugar and two tablespoonfuls of vinegar.

MRS. AMORY.

SAUCE FOR FISH.

Melt a piece of butter in a saucepan with a tablespoonful of flour; a cupful of stock and two small cups of light wine, onions, salt and pepper and let it cook together for half an hour. Cook your fish in this mixture, take it out when done, thicken with yolks of eggs and pour over your fish. Serve very hot.

MISS McCANDLISH.

HOT SPICE.

Three drachms each of ginger, black pepper and cinnamon, seven cloves, half ounce mace, quarter of a pound of cayenne, one ounce grated nutmeg, one and a half ounces white pepper. Pound the ingredients and mix thoroughly until everything is blended. Put in a perfectly dry glass bottle for use. Can be added to gravy, meats, etc.

INDIAN MUSTARD.

Quarter of a pound of the best mustard, quarter of a pound of flour, half ounce of salt, four shallots, four tablespoonfuls of vinegar, four tablespoonfuls of catsup, quarter of a bottle of anchovy sauce. Put the mustard, flour and salt into a bowl and make them into a stiff paste with boiling water. Boil the shallots with the vinegar, catsup and anchovy sauce for ten minutes, and pour the whole, boiling hot, over the mixture in the bowl. Stir well and reduce to a proper thickness. Put it into a bottle with a bruised shallot at the bottom, and store away for use. Will keep for years.

ENGLISH RECEIPTS.

SAUCE ROBERT.

Two ounces of butter, three onions, one teaspoonful of flour, four tablespoonfuls of gravy or stock, salt and pepper to taste, one teaspoonful of made mustard, one teaspoonful of vinegar, the piece of half a lemon. Put the butter into a saucepan on the fire, and when browning throw in the onions cut into small slices. Fry brown, but do not burn; add the flour, shake the onions in it and give the whole another fry.

Put in the stock or gravy and the seasoning, and boil it gently for ten minutes; skim off the fat, add the mustard, vinegar and lemon juice. Give it one boil and pour over the steak or meat it has been prepared for.

SWEET SAUCE FOR VENISON.

One glass of currant jelly, one glass of port wine, stew together over the fire, and when melted pour into a sauce boat and serve. It should not come to a boil.

SAUCE TARTARE.

Chop up one shallot very fine with a tablespoonful of parsley, half a tablespoonful of tarragon leaves and twelve capers chopped fine. Put these in a china bowl with half a teaspoonful of ground mustard, the yolk of two eggs, a teaspoonful of vinegar added very slowly, a drop at a time, a pinch of salt and very little pepper. Pour in very slowly while stirring continuously, half a pint of good olive oil, and if too thick add a little more vinegar.

SPANISH SAUCE.

Melt two ounces of butter in a saucepan, to which add two ounces of flour, and cook slowly over a gentle fire until brown; then mix with the flour and butter one pint of good stock or consommé, an ounce and a half of lean raw ham, a few cloves, an onion, a little celery, a carrot, a pinch of salt and pepper, and stir until it begins to boil. Then set the saucepan to the back of the range, and let it simmer gently for about an hour, when the grease must be carefully skimmed off and the mixture strained before serving. Madeira Sauce can be made by adding one wineglass of Madeira to half a pint of Spanish Sauce.

SAUCE HOLLANDAISE.

Put a bit of butter the size of a walnut into a saucepan, and when it bubbles up stir in with a whisk, a tablespoonful of flour. Let it bubble until the flour is cooked, then stir in half pint of veal stock. (Half a pint of boiling water can be used in place of veal stock if none is at hand.) When it boils take it from the fire and stir into it gradually the well-beaten yolks of four eggs. Put the sauce on the fire for a few moments until the eggs are set, but do not allow it to boil. Take it from the fire, stir in the piece of half a lemon, a piece of butter the size of a walnut, and mix thoroughly with a whisk. When light and smooth it is ready for use.

BLACK BUTTER SAUCE.

Warm an ounce of good butter in a frying pan until it turns brown; add some parsley, heat again for one minute, then drop in carefully five drops of vinegar.

DRAWN BUTTER SAUCE.

Put two ounces of butter in a saucepan, stirring in two tablespoonfuls of flour; moisten with one quart of water, seasoned with one tablespoonful of salt and half a teaspoonful of pepper. Let it simmer for thirty minutes or until it thickens, when add gradually half an ounce of butter, stirring or beating the mixture until it becomes white. Squeeze in the piece of one lemon; stir well, strain through a fine sieve and serve.

ANCHOVY SAUCE.

To one pint of drawn butter sauce add one heaping tablespoonful of Anchovy essence, stir well together and serve.

SHRIMP SAUCE.

To half a pint of drawn-butter sauce add one-third of a pint of boiled shrimps, either whole or cut in pieces. Let the sauce simmer, but it must not boil. Just before removing it from the fire add a little seed pepper and a few drops of lemon juice.

OYSTER SAUCE.

Add oysters, strained from their liquor, to a drawn-butter sauce made with part cream; let it come to a boil.

SAUCE VELOUTÉ.

Melt one ounce of good butter in a saucepan, adding two tablespoonfuls of flour and stir well, not letting it get brown; moisten with a pint and a half of good veal or chicken stock. Add a bouquet of herbs, half a cupful of mushroom liquor, if at hand, a pinch of salt, a very little nutmeg. Boil for twenty minutes, stirring continuously, then remove to the side of the fire, skim thoroughly and let it simmer gently for an hour.

TOMATO SAUCE.

Place in a saucepan one carrot, one onion, an ounce of uncooked ham, a little thyme, two cloves, a clove of garlic and half an ounce of butter. Simmer gently for ten or twelve minutes, then add half a pint of to-

matatoes which have been mixed with half an ounce of flour and half a pint of stock. Season with salt and pepper, boil for half an hour; strain and serve.

SAUCE FOR FRIED HALIBUT.

Put in saucepan one pint of cream, one onion cut in half, season highly, thicken with flour; when done, take out onion, pour over fried halibut; sprinkle freely with Parmesan cheese and bake a few minutes until browned. Have halibut cut in sizes to serve.

MRS. GEO. DALLAS DIXON.

SAUCE À LA BURNET FOR FISH.

A rounded tablespoonful of grated onion and the same of grated carrot. Quarter of a pound of butter. Teaspoonful of paprica. After onion and carrot are browned, add a large peeled tomato; when well cooked, thin with melted sugar.

MRS. GEO. DALLAS DIXON.

BÉCHAMEL SAUCE.

Put in a saucepan two ounces of butter, add two tablespoonfuls of flour and stir constantly for five minutes. Moisten with a pint and a half of boiling milk, being careful to pour it in gradually, then beat briskly with a whisk. Add half a teaspoonful of grated nutmeg, a little salt, a bunch of herbs and a little mushroom liquor, if at hand. Cool thoroughly for fifteen or twenty minutes, and when done pass through a fine sieve. Some whole peppers can be added to above ingredients if desired.

SAUCE AUX FINES HERBES

To half a pint of good stock add three tablespoonfuls of mushrooms, one tablespoonful of onions, two tablespoonfuls of parsley and one shallot, all chopped very fine. Fry together in butter the onion and shallot until they turn to a light yellow, then add a tablespoonful of flour and cook it one or two minutes. Stir in the stock and mushrooms and parsley; let it cook slowly a few minutes and add pepper and salt to taste.

TURKEY OR CHICKEN DRESSING.

Half a pound of sausage, half a teaspoonful of sage, half a teaspoonful of thyme, half a teaspoonful of parsley, one onion, of good size, one saltspoonful paprica pepper, one saltspoonful of black pepper, one teaspoonful of salt, quarter of a pound stale bread, one-third of a box of mushrooms, one-third of small box of truffles, quarter of a pound of suet, two raw eggs, beaten a little; half a pound of French chestnuts, broiled and cut to dry out. Chop everything together very fine.

MRS. GEO. DALLAS DIXON.

DESSERTS—ICES AND JELLIES.

JELLY MADE IN AN HOUR.

To one box of Cox's Gelatine, (or one ounce of isinglass,) add one pint of cold water, the juice of three lemons and the rinds cut very thin; let this stand one hour, then add one quart of boiling water, one pint of wine, and one and a half pounds of crushed sugar. When the sugar is dissolved, strain the whole through a fine sieve into a bowl and throw into it a few of the lemon rinds, and set it away to cool. The wine must be table sherry.

BLANC MANGE.

One ounce of isinglass, one and one-half pints of cream, nine ounces of white sugar, one wineglass of table sherry, or one tablespoonful of bitter almonds. Dissolve the isinglass in a pint of boiling water by setting it over the fire, stirring it all the time. Dissolve the sugar into the cream. Strain the hot isinglass, when thoroughly dissolved, into the cream and sugar and if necessary strain the whole into another bowl. Add the seasoning to your taste. Continue to stir it until it begins to congeal along the sides and pour quickly into the moulds and set in a cool place. (Fill the moulds previously with cold water, so they will be cool to receive the Blanc Mange, pouring out the water when you are ready to fill them.)

CALF'S OR PIG'S FEET JELLY.

Twelve pig's feet, put on with ten quarts water, let it boil all day, till reduced to four quarts. Strain out the feet and put the stock in the

yard to stay all night. The next morning remove most carefully the grease that is on the top, wash it over with a napkin dipped in hot water, as the least particle of grease clouds the jelly. To each four quarts of stock, add eight eggs, very little beaten, whole mace and whole cinnamon. Two and one-half pints good sherry, one and one-half pints cider and half pint rum, the juice of eight lemons and some of the rind very carefully peeled. The sugar is added to each one's taste. Put in the liquors, as the jelly begins to boil, then stir it altogether and when it boils back clear, strain through a jelly strainer till perfectly clear. It is very important that the feet should be perfectly fresh, the least bit of salt spoils the jelly. The meat taken out of the jelly makes very good souse, either cold or to fry, take out the bones, season with vinegar and spices or only with salt.

FRUIT SALAD.

Two pineapples, wine, oranges, nine to twelve bananas, the juice of two lemons. Any other fruit you may wish, apricots are nice. Cut the pineapples and oranges in small pieces; slice the bananas; put all in a colander and drain; heat the juice and add four or five tablespoonfuls of dissolved gelatine; add the fruit and sweeten to taste; turn into a flat pan and let it stand until the next day; turn over in a platter and cut in squares.

BION VOS.

Box of gelatine, one-half pint cold water, let it stand a few minutes, add one-half pint of boiling water, stir until thoroughly dissolved, sweeten and flavor with vanilla. Whip one and one-half pints of cream to a stiff froth, mix together; set away to cool. Serve with cream whipped to a froth.

TRIFLE.

Take sponge cake baked the day previous, cut in squares and place in a cut glass bowl and pour over them as much table sherry as they will absorb. Make a rich custard, seasoned with vanilla and when cold pour over the cake and wine, then pile on top of this as much whipped cream as will fill the bowl. Do not put sugar in the cream. Sometimes you may stick the cake full of blanched almonds.

CUSTARD.

Nine eggs, one quart of rich milk, seven ounces of white sugar and vanilla to your taste. Beat the yolks and whites together very light, then add the sugar, boil the milk and pour slowly over the eggs and sugar, pour it back into the kettle and cook for five minutes, stirring it all the time. Season with vanilla after you take it off the fire.

BURNT CREAM.

Six eggs to two quarts of milk, beat the eggs very light and add one tablespoonful of sugar to every egg. As soon as the milk boils up stir in the eggs and continue to stir while on the fire, take it off and let it cool. Then just before dinner take the whites of the eggs and beat them to a froth, put them over the bowl of custard, and sift white sugar thick over it, then hold a red hot oven top over the bowl until the sugar and white of eggs are nicely browned, then let it cool for dinner. In cold weather this may be all prepared in the morning, as it will not fall before dinner.

COFFEE ICE CREAM.

Put on the fire in a saucepan a pint and a half of milk, the yolks of eight eggs, three quarters of a pound of sugar and one cupful of strong black coffee, stir constantly but do not let it come to a boil. When it thickens strain it, set it away until cold, then pour into a mould and freeze.

LEMON WATER ICE.

Boil three pints of water and one quart of loaf sugar until reduced to one quart, skimming off the scum as it rises. Take it off, let it cool and add the juice of six large lemons and the rind of three cut very thin. Let it stand for an hour then strain and put into the freezer. Before the mixture has begun to harden stir in the whites of three eggs beaten to a froth, then cover tightly and freeze.

PEACH ICE CREAM.

Cut fresh ripe peaches, lay them on a china dish, sprinkle them with sugar and leave them for an hour, then add fresh cream, sweetened to taste, pour into a mould and freeze. The proportions are one quart of fruit to one quart of cream.

ORANGE WATER ICE.

Boil together one quart of water and three quarters of a pound of sugar for ten or twelve minutes, then take it from the fire and let it cool. Squeeze the juice from twelve oranges and three lemons, strain, rub a lump of loaf sugar on the rind of an orange and add to the mixture; pour in sugar and water and freeze.

STRAWBERRY MOUSSE.

Press through a sieve a sufficient quantity of strawberries to make a pint of juice, add to it one and a half pounds of sugar and two quarts of cream, put into a freezer and when half frozen stir into it quickly a pint of whipped cream; then put it in a mould for two hours surrounded by ice and rock salt. Then turn it out and serve.

CAFÉ MOUSSE.

Take a pint of whipped cream, add three tablespoonfuls of coffee essence, beat well together, put it in a china bowl and set on ice or in a cold ice box. When ready to serve, drop the cream with a spoon into the centre of a round dish, heaping it in pyramidal form if possible. Serve as quickly as possible. Whipped cream may be added to any kind of plain ice cream.

ICE CREAM.

Scald one pint cream, add to it one-half pound sugar, dissolve one tablespoonful of gelatine in a little milk and add to the hot cream, which will give to it an exquisite creaminess. Flavor with vanilla bean, or any flavoring. When cold add one pint whipped cream, freeze; when half frozen put in a melon mould and pack in ice. This may be varied by adding two stale macaroons, crumbled fine, and some sherry wine.

MRS. W. A. FISHER.

CURRANT ICE.

Boil your currants and strain them; to a pint of juice put a quart of water and sugar to your taste.

LEMON SHERBET.

One tablespoonful of gelatine dissolved in a little cold water and cleared with enough boiling water to make a quart. White of one egg without beating. Juice of three lemons and pulverized sugar to taste, remembering that it is not so sweet after it is frozen. Strain altogether and freeze. This quantity will make a quart. It is snow white and very nice.

CUSTARD ICE CREAM.

Three pints of new milk boiled, the yolks of eight eggs beaten up, one pint of white sugar, the milk to be poured on the eggs and sugar while boiling. Put it on the fire to thicken a little, season with rose or peach water to your taste, or lemon. When you use lemon the whites of eggs must be used instead of yolks. The peel of one and the juice of two lemons.

ELIZA TALLEY.

BAKED ICE CREAM.

Take a flat round sponge cake, place on this a mould of very hard frozen ice cream, cover with a meringue of white of egg sweetened and flavored and brown with a red hot salamander. Serve at once.

NESSELRODE PUDDING. (CARÉME'S.)

Ingredients: Forty chestnuts, one pound of sugar, flavoring of vanilla, one pint of cream, yolks of twelve eggs, one glass of Maraschino, one ounce of candied citron, two ounces of currants, two ounces of stoned raisins. Blanch the chestnuts in boiling water, remove the husks and pound them in a mortar until perfectly smooth adding a few spoonfuls of syrup. Then rub them through a fine sieve and mix them in a basin with a pint of syrup made from one pound of clarified sugar, flavored with vanilla, one pint of cream and the yolks of twelve eggs. Set this over a slow fire stirring without ceasing until the eggs begin to thicken then take it off. When cold put in the freezer and add the Maraschino and make the mixture set. Then add the sliced citron, the currants and stoned raisins, (these two latter should be soaked the day before in Maraschino and sugar pounded with vanilla), to the whole. Then add a plateful of whipped cream mixed with the whites of three eggs beaten to a froth with a little syrup. When the

pudding is frozen put it into a mould, close the lid, place it again in the freezer, well surrounded with pounded ice and saltpetre and let it remain until time of serving.

MACAROOON ICE CREAM.

Put six ounces of macaroons into the oven and let them dry for a few minutes. Then let them cool for fifteen or twenty minutes and when cool pound them well in a mortar and sift them over a sheet of white paper. Have ready some vanilla ice cream, add to it the sifted macaroons mixing thoroughly with the spatula. Then pour into a mould cover tightly and freeze.

PUDDINGS, PIES AND CAKES.

TIPSY CAKE.

Make a sponge cake and bake in jelly cake pans; put a whole one in a large glass bowl. Have ready one pound of blanched almonds, and stick about in the cake. Fill the bowl three-quarters full in this way, and saturate the cake with good wine. Pour over this one quart of cold custard, and on top of this rich syllabub. Do not arrange this in the bowl till just before it is served. It is a beautiful dish, either for dessert or tea.

CREAM PUFFS.

Cream, one pint, perfectly sweet; milk, half pint, perfectly sweet; gelatine, one-third of a box. Boil the milk; stir gelatine in while hot, till dissolved. Let it cool; pour into the cream, and flavor with fresh lemon or vanilla. Beat this hard till it thickens. Make a rich pastry and bake in puff pans. When it is cold put a large share of the mixture into each pastry.

SECESSION PUDDING.

Flour, three cups; eggs, four; milk, one cup; raisins, two cups, (or currants); butter, one large cup; soda, a light teaspoonful. Beat just as cake, and boil in pudding bag for three hours.* Serve with hot wine sauce.

*Leaving some room in bag for pudding to rise. Flour bag well before pouring in batter.

CARDINAL PUDDING.

Take a loaf of sponge cake; cut it through twice; put sweetmeats between the slices, and pour over it half a pint of wine. Then make a rich custard and pour over the cake and ornament the top, with citron cut in slices and blanched almonds.

MRS. MARSHALL.

ORANGE PUDDING.

Juice of two oranges and one lemon and the rind of the lemon grated; the whites and yolks of three eggs beaten separately; two cups of sugar; one of milk; one tablespoonful of melted butter; two tablespoonfuls, (not heaping), of flour. Bake in pie crust. This quantity will make two pies.

MRS. E. A. JENKINS.

PLUM OR FRUIT PUDDING.

One pound of grated stale bread; one small teacup of flour mixed with the bread; twelve ounces of butter creamed as for cake; one saucer of dried cherries; one saucer of preserved damsons; eight eggs, whites and yolks beaten very light, with one cup of brown sugar, or white if preferred, the bread, butter and fruit to be mixed together, and then made up into a stiff batter with the eggs; to be tied up in a towel and boiled as an apple dumpling. Raisins and citron mixed may take the place of the cherries and damsons if preferred.

VIRGINIA.

MRS. BRAXTON'S RECIPE.

ANOTHER RECIPE FOR FRUIT PUDDING.

One stale loaf of baker's bread, three pounds of currants, two pounds of raisins, two pounds of almonds, (blanched), twelve eggs, one pound of suet, one tumblerful of brandy, one tumblerful of wine, (sherry), two nutmegs, one pound of sugar, one teaspoonful of cloves, one teaspoonful of allspice, one teaspoonful of mace. The bread to be grated very fine, and mixed with the eggs, suet, fruit and other ingredients, tied up in towel and steamed for five hours. Half the almonds and half the citron stuck over it when cooked, and served with a rich wine sauce.

MARYLAND, EASTERN SHORE.

MRS. BRAXTON'S RECIPE.

PLUM PUDDING.

Two and a half pounds of stoned table raisins, chopped fine, one pound of butter, one pound of grated stale bread, (or half a pound of bread and half a pound of flour), eight eggs, one pound of white sugar, one wineglassful of best French brandy, one wineglassful of table sherry, two nutmegs, grated, one tablespoonful of mace, one tablespoonful of cinnamon, three-quarters of a pound of citron, cut in small pieces. This pudding will take six hours to boil. This quantity makes two puddings. Pour brandy in the dish, set it on the fire and serve while burning.

MRS. EDWARD SHIPPEN'S RECIPE.

PLUM PUDDING.

One pound of flour, one pound of sugar, half a pound of butter, six eggs, one teacup of milk, wine mace and nutmeg; beat the eggs separately; sift one teaspoonful of cream of tartar with the flour. Dissolve one-half teaspoonful of cooking soda in the milk, cream half of the sugar and butter together, beat the other half of the sugar with the yolks of the eggs, stir in the flour last, add one pound of stoned raisins, one pound of currants, one pound of citron; boil for five hours in a pudding mould; have the water boiling when it is just in and keep the kettle closely covered. Eat with wine or rock sauce.

MRS. HUGH LEE.

PLUM PUDDING.

One quart of raisins, three lemons, one quart of currants, twelve eggs, one pint of citron, one loaf of bakers' bread, one pound of suet, one tumblerful of brandy, two nutmegs, one tumblerful of sherry, ginger, cloves, allspice and mace, each two tablespoonfuls, one pound of brown sugar, one pint of milk, four tablespoonfuls of flour, one dessert-spoonful of soda. Prepare the fruit and suet by flouring it the day before. Beat the eggs and sugar very light and then add the other ingredients, the fruit last. Boil in a floured cloth for five hours.

MRS. WINN.

LEMON PUDDING.

Eight eggs, beaten separately, two and a half cups of sugar, beaten with the yolks, butter the size of an egg, creamed with two light tablespoonfuls of cornstarch, one teacup of milk, rind (grated) and juice of three lemons; bake in paste.

MRS. HUGH LEE.

LEMON PUDDING.

Boil one pint of milk, thicken it with one tablespoonful of farina; while hot add one-quarter of a pound of butter, eight eggs, one pound of white sugar; beat them well together; when nearly cold add the juice and grated rinds of three lemons. Bake without pastry.

MRS. H. C. DALLAM.

BREAD PUDDING.

Slice up a quart loaf of stale bread, put it in a deep dish and cover it with sweet milk, six eggs beaten light, one large spoonful of butter. Mash the bread and milk together. Boiled in towel. Serve with wine sauce.

MRS. H. C. DALLAM.

MANIOCA PUDDING.

Three tablespoonfuls of Manioca put on to boil with one quart of cold milk. Stir constantly till it comes to a boil; pour out in a dish to cool, stirring in a tablespoonful of butter and a pinch of salt. While cooling a little, beat up four eggs, whites and yolks together; one cup of sugar and one teaspoonful of vanilla flavoring. Bake in a greased baking pan. Serve cold.

MRS. JOHN B. YOUNG, Westbrook, Va.

WHITE POTATO PUDDING.

Nine eggs, beaten light, leaving out the whites, half a pound of sugar, one pound of mashed potatoes, half a pound of butter, cinnamon to your taste, one glass of French brandy. Bake in moderate oven.

MARYLAND, EASTERN SHORE.

SWEET POTATO PUDDING.

One and a half pounds of mashed sweet potato, three-quarters of a pound of sugar (down weight), piece of butter, size of turkey egg, six eggs, juice and rind of three lemons, two tablespoonfuls of whiskey.

VIRGINIA.

POTATO PUDDING.

One sweet potato, mashed very smooth; as soon as boiled add a tablespoonful of butter while hot; five eggs beaten separately, six cups of sugar, one and a half cups of milk, rind and juice of two lemons; season with rum, wine and nutmeg.

MRS. HUGH LEE.

PRUNE PUDDING.

Stew two pounds of prunes, adding a cup and a half of sugar. Set them aside until cold, then take out the stones and chop them up fine. Whip the whites of six eggs and mix with the prunes. Put into a mould and boil twenty minutes, and when thoroughly cold serve with whipped cream flavored with vanilla.

MISS McCANDLISH.

CREAM PUDDING.

Take five tablespoonfuls of flour, five eggs well beaten up with sugar and half a pint of cream, a little mace and nutmeg and a few raisins and currants; put them in cups and bake them.

MISS CLEMM.

ALMOND PUDDING OR HEDGE HOG.

Take one pound of blanched almonds, (keep some to stick over the pudding), beat those intended for the pudding very fine in a mortar, twelve yolks and four whites of eggs, half a pound of white sugar, four tablespoonfuls of peach water; put it in the skillet; keep stirring it until it is quite thick; when done put in the dish a piece of stale sponge cake or bread; pat the pudding on the cake, patting it in an oval form, and stick it full of one-quarter almonds, with two whole almonds for the ears; make a rich boiled custard and cover the bottom of the dish. The peach water is to be put in now and then while beating the almonds to prevent them from oiling.

MRS. CAMPBELL'S RECIPE.

BANANA FRITTERS.

One quart of flour, one quart of milk, five eggs, one dozen bananas cut in bits, made with yeast powder, fried in boiling lard.

MRS. HUGH LEE.

CONFEDERATE PUDDING.

Two cups of suet, two cups of currants, two cups of flour, one cup of molasses, three eggs, one teaspoonful of soda. Boil four hours.

BIRD NEST PUDDING.

Four eggs, one pint of sweet milk, one tablespoonful of flour, one pint of sliced apples. Turn custard over the apples and bake slowly.

SECESH PUDDING.

Three cups of flour, one cup of suet, one cup of molasses, one cup of milk, one teaspoonful of soda, two cups of dried apples. Boil three hours.

MRS. GREEN.

GATEAU DE RIZ.

(Madame Chatin.)

Mash and cook in milk six tablespoonfuls of rice. It must be very thick. Add butter about the size of an English walnut. After the rice has become almost cold add two whole eggs unbeaten, also two more eggs, the white and yolks of which have been beaten separately. Flavor with lemon, (grated rind), or vanilla. Put five or six lumps of sugar in a mould with just enough water to moisten them. Place over the fire until it takes a fine caramel color, and then turn the mould in all directions until it is entirely covered with the caramels. Pour in the mixture and allow it to boil in a double boiler for two hours. Turn it out and pour preserved cherries, raspberries or strawberries around it.

MISS E. HOLT.

A SOUFFLÉ.

Take six eggs, beat the yolks in a dish with a quarter of a pound of sugar, in which the yellow rind of a lemon has first been grated. Stir the mixture a good quarter of an hour until it becomes thick. Squeeze in the juice of a lemon and add the whites of the five eggs beaten to a stiff froth. Rub the dish in which it is to be baked thoroughly with butter. Let the soufflé bake in a hot oven not more than fifteen minutes, the dish standing on a tripod or rack of any kind to prevent it touching the bottom of the oven.

BARONESS VON SECKENDORFF, Dresden.

MINCEMEAT.

One quart of fresh beef, chopped fine; it must be lean and boiled well; one quart of beef suet, chopped fine, two quarts of Pippin apples, chopped fine, two quarts of raisins stoned, two quarts of currants, half a pound of citron, sliced very thin, two grated nutmegs, one ounce of powdered cinnamon, half an ounce each cloves and mace powdered, one teaspoonful of salt, one quart of cider, one quart of sugar, one quart of brandy. Put in hot.

MISS FAIRFAX.

MINCE PIE.

Two pounds of boiled beef, chopped fine, two pounds of fresh butter, four pounds of chopped apples, five pounds of stoned table raisins, chopped fine, two pounds of brown sugar, one quart of table sherry wine, one quart of best French brandy, two grated nutmegs, one ounce of cinnamon, half an ounce of cloves, half an ounce of mace, three-quarters of a pound of citron cut in small pieces, one teaspoonful of table salt; (five pounds of beef when boiled and pared will chop two pounds for mincemeat). Mix the meat and apples after they are chopped together; put in the raisins little by little, then the sugar and spices. Drop the butter into a kettle of boiling water and skim it off in tablespoonfuls and pour into the meat, &c., stirring it in well. Continue to do this until all the butter is mixed in, then add the brandy and wine, stirring all together thoroughly with a wooden spoon.

Pastry for Mince Pie.

Make a nice pastry and fill the pan with the mincemeat and cover it with a thin layer of pastry. You can make several pies at a time and heat them by setting in an oven a few minutes.

MRS. JAMES M. NICHOLSON'S RECIPE.

VICTORIA PUDDING.

CHEF AT HAMMAM R'IRHA, ALGERIA.

One quart and two gills (scant) of milk, butter size of an English walnut, pinch of salt, a vanilla bean, three teaspoonfuls of cornstarch, three teaspoonfuls of flour, three-quarters of a pound of sugar, quarter of a pound of seedless raisins, currants, candied fruit, etc. Put the cornstarch, flour, sugar, salt and vanilla bean in a saucepan, stir in while cold and very gradually, milk until a smooth paste, then add the remainder of the milk at once and stir over the fire, taking care that it does not scorch. Add fruit, etc. When it comes to a boil withdraw and let it simmer over a slow fire, stirring constantly. Add one whole egg and the yolks of eight more, (unbeaten), and the whites of same whipped to a stiff froth. Butter a mould, pour in the mixture, not allowing it to be more than three quarters full. Put the mould in a double boiler with very little water, and when the mixture has filled the mould put it in the oven to finish cooking. As soon as done remove

from the mould and pour over it the following sauce: Boil half a pint of milk, half a pound of sugar and vanilla bean in a double boiler; when cool or cold add four whole eggs, unbeaten, and stir constantly to prevent curdling, until the consistency of cream; serve immediately. Use brandy or wine instead of vanilla bean if preferred.

MISS E. HOLT.

CAKE RECIPES.

BLACK OR FRUIT CAKE.

One and one-quarter pounds of sifted flour, one pound of fresh butter, one pound of white sugar, twelve eggs, half pound of citron, five pounds of stoned raisins, one tablespoonful of mace, one tablespoonful of cinnamon, two nutmegs, one large tumbler, or half pint of best brandy, one large tumbler, or half pint of table sherry. Beat the eggs very light, and beat the sugar with the eggs, cream the flour with the butter, leaving out two or three tablespoonfuls. Then after the eggs are very light, mix in the flour and butter, then the brandy and wine and citron and spices, and the raisins. These must be chopped fine, and rolled in as much sifted flour as will stick to them. Mix all together and stir well with a wooden spoon. Put into pans and bake for five hours over a slow fire.

MRS. JAMES NICHOLSON.

PLAIN BLACK CAKE.

One and a half pounds of sifted flour, one pound of butter, one pound of brown sugar, six eggs, a small tumbler of Porto Rico molasses, a wineglassful of table sherry, a teaspoonful of mace. Beat the sugar and eggs together, cream the flour with the butter, pour the eggs and sugar into the flour and butter, then the molasses and the wine and spices. Bake at once in shallow tins.

MRS. HARRIET B. PARKER.

JUMBLES.

One pound of flour, one pound of white sugar, one pound of butter, a teaspoonful of mace, one nutmeg. After these are all mixed you have to flour your hands.

MOTHER'S JUMBLES.

One pound of flour, three-quarters of a pound of sugar, (powdered), half pound of butter, whites of two eggs and yolk of one. Beat up with a spoonful of rose water, which will wet the whole sufficiently. It must be worked up in a paste. Cut them in shape preferred, and bake in a moderately hot oven. They must be loosened from the tin while hot.

MRS. H. C. DALLAM.

JACKSON JUMBLES.

Ten dips of sifted flour, six of sugar, two of butter, one teaspoonful of pearl ash in a cup of cream, four eggs, cinnamon or any spice you may fancy. Rub the flour and butter well together, then work in the other ingredients.

FROM AVONDALE.

"SALLY WHITE" CAKE.

(A favorite cake in North Carolina.)

Three pounds of citron, one pound of blanched almonds, two cocoanuts, one and a quarter pounds of sugar, one pound of flour, one pound of butter, one dozen eggs, one teaspoonful of cinnamon, one cup of wine or brandy. Chop almonds fine. A little less cinnamon is better.

MRS. GREEN.

CUP FRUIT CAKE.

Four cups of flour, one and a half cups of sugar, one-half cup of molasses, four eggs, one large cup of butter, one pound of currants, one pound of raisins, one-half pound of citron, one-half teaspoonful of soda, one-half teaspoonful of cloves, one-half teaspoonful of cinnamon, one-half teaspoonful of spices, and one-half teacup of wine or water.

ICING FOR CAKE.

Two cups of granulated sugar and sufficient water to dissolve it, about three even tablespoonfuls. Boil until it drops hard in water, then add this to two well-beaten eggs, (the whites), and continue to beat well until it becomes sufficiently stiff to spread between cakes.

MRS. E. A. JENKINS.

MARGUERITES.

Rub together a pound and six ounces of sugar and a pound and six ounces of butter till perfectly light; beat the yolks of eight eggs till very thick; sift two pounds of flour into the eggs, butter and sugar; a

teaspoonful of mixed spices, cinnamon, nutmeg and mace, half a glass of rose water. Stir the mixture well, and roll it on your pasteboard a quarter of an inch thick. Cut your cakes and bake them in a few minutes. When cold spread the surface of each cake with jam or marmalade. Beat the whites of the eggs with sugar flavored with lemon. Cover the cakes, and then put them in the oven until a light brown.

MISS McCANDLISH.

NUT SPONGE CAKE.

Six eggs, their weight in sugar and one-half the weight in flour. The rind of two lemons and juice of one. Beat the yolks with sugar putting in a little at a time, then add the whites thoroughly beaten, then the lemon a little at a time. Bake in layers. Icing: One-half pound granulated sugar, one-half cup of water, boil till it falls like jelly from the spoon. Beat the whites of two eggs and pour sugar over till smooth. Then flavor with lemon juice adding one-fourth pound of pecan nuts, chopped not too fine, and one-fourth pound of seeded raisins also chopped. Stir well and spread over layers.

MISS SMITH.

GINGER POUND CAKE.

Four cups of flour, four eggs, half cup of ginger, one cup of milk, one pint of molasses, one and a half tablespoonfuls of cloves, one cup butter, one cup sugar, two teaspoonfuls of soda, dissolved in one-quarter of a glass of hot water. Cream, butter and sugar together, then add the molasses. Beat whites and yolks separately, and add a cup of flour to each, then add the sugar and butter, beating thoroughly; then the milk, and lastly the soda. A few raisins improve it.

WHITE CAKE.

Whites of five eggs, one scant cup of butter, two cups of pulverized sugar, two and a half cups of flour, one cup of milk, two teaspoonfuls of baking powder. Bake in jelly cake tins. This quantity will make three.

FRUIT FILLING FOR LAYER CAKE.

Prepare one cup of currants, one cup of chopped raisins, one cup of chopped citron, one cup of almonds, broken in small pieces, one cup of chopped figs, one cup of English walnuts, three cups of sugar, two tablespoonfuls of butter, three-fourths of a cup of fresh milk. Mix the

sugar, milk and butter well, and put on stove in stew pan. Let this cook till it begins to rope; remove from fire and beat till it looks light and creamy. Pour it over the fruit, and mix well. Spread between the layers of cake when it has become nearly cold. This is enough for six or seven layers. Flavor filling with vanilla.

MRS. SIMS.

MOUNTAIN CAKE.

One pound of sugar, one pound of flour, half pound of butter, six eggs, two teaspoonfuls of cream of tartar sifted in flour, half teaspoonful of soda in half cup of milk; cream, butter and flour together. Beat sugar and yolks together, then add the beaten whites. Mix all with the butter and flour, and beat thoroughly. Last add the soda, and bake in muffin pans.

GENERAL LEE'S JELLY CAKE.

Ten eggs, one pound of sugar, half a pound of flour, rind of one lemon and juice of half of one. Make a sponge cake and bake in jelly cake tins. Then take the whites of two eggs beaten to a stiff froth, add to them one pound of sugar, the grated rind and juice of one orange and the juice of half a lemon. Spread this mixture on the cakes before they are perfectly cold, and place one layer on another.

SPONGE CAKE. (Old Style.)

Take the weight of fifteen eggs in sugar, and the weight of eight eggs in flour. Beat the whites and the yolks separately and very light; then beat in the sugar and flour alternately, leaving some flour for the last. When all is beaten quite light, season with mace, lemon peel, and juice and wine.

VIRGINIA.

SPONGE CAKE.

Ten eggs, the weight of the eggs in sugar, one-half the weight of the eggs in flour. Season to taste. Grease the tins well. It bakes directly.

MARYLAND, EASTERN SHORE.

POUND CAKE.

Ten eggs, one pound of sugar, one pound of butter. Cream sugar and butter together until smooth. Beat the eggs separately. Flavor to taste.

SHREWSBURY CAKE.

Two quarts of flour, twelve ounces of lard, one and a half pounds of sugar, five eggs, seasoned with mace or nutmeg and lemon, and wine or brandy, teaspoonful of soda, dissolved in milk or acid, lard and flour mixed together and made up with the eggs and sugar after they are beaten light. To be made up as soft as possible to roll. Cut out with cake cutter. Quick oven. Pan greased. (This recipe nearly one hundred years old.)

MRS. H. C. DALLAM.

MY GRANDMOTHER'S GINGER CAKES.

Three quarts of flour, a pound and a quarter of brown sugar, a little more than a pint of molasses, one pound of butter, and the grated rind of a fresh orange. Melt the butter in the molasses and let it get a little cooked; roll the dough as thin as possible, and cook them in not too hot an oven.

MISS McCANDLISH.

WAFERS.

Twelve ounces of sugar, twelve ounces of flour, one ounce of butter, and two eggs, and mace to your taste.

MRS. CARROLL.

WEE WEES.

Quarter of a pound of butter, quarter of a pound of sugar, quarter of a pound of flour, two eggs. Beat butter to a cream, and gradually beat in the sugar; then the eggs well beaten, (separately). Bake in Laplander pans twenty minutes. Eat hot.

BREAD, CAKES, ETC.

RECIPE FOR HOME-MADE YEAST.

A handful of hops drawn to a strong tea. Four good sized Irish potatoes boiled soft; three peeled and mashed and run through a hair sieve. Stir the hop tea into the potatoes; then add a dessertspoonful of brown sugar and a teacup of old yeast, or an yeast cake you can buy; put this into a strong stone jug, and cork tightly; set it near the fire to weaken and afterwards set it in a cool place or it will sour.

All good bread depends on good yeast.

MRS. JAMES NICHOLSON.

FRENCH ROLLS.

Three eggs, three ounces of butter, one quart of flour, one pint of fresh milk, a teacup of yeast, a little salt. Beat the eggs very light ; melt the butter in the milk ; add a little flour and a little milk until all is mixed; then put in the yeast just before all the flour and milk are added, (never put the yeast on the eggs). Make out into rolls, and bake in a tin pan. This should be made up at night and set to rise, and baked the next morning.

MRS. HARRIET B. PARKER.

PLAIN ROLLS.

A quart of flour, a teacup of yeast, a little salt ; made up with either milk or water ; set away to rise at night, and bake in the morning.

MUFFINS.

Three eggs, one quart of milk, one ounce of butter, a teacup of yeast. Beat the eggs light; melt the butter in the milk; add a little flour and a little milk until all is well mixed together ; add the yeast just before you put in all the flour and milk. Set away to rise, and bake in muffin rings in the morning.

MRS. HARRIET B. PARKER.

QUICK WAFFLES (THE BEST KIND).

Two eggs, one quart of milk, one quart of flour, a little salt.

Beat the eggs very light ; then gradually mix in the milk and flour and salt ; then pour into the waffle irons and make at once.

VIRGINIA AND MARYLAND BISCUITS.

One quart of flour, a tablespoonful of lard, a little salt; make up with either milk or water, but the dough must be kneaded well with a strong arm. Make out into biscuits, printing each with a fork, and bake at once.

COOKIES.

Two eggs, one quart of milk, a pint of white cornmeal, a little salt. Make into a thin batter and bake at once on the griddle.

FLANNEL CAKES.

Warm a teaspoonful of butter in a quart of milk, put in a little salt, and stir in two tablespoonfuls of yeast, and flour enough to make a thin batter; then add two well-beaten eggs. Set this away to rise, and after five hours' standing bake in cakes on a griddle.

BUCKWHEAT CAKES.

Three teacups of black buckwheat, (Pennsylvania buckwheat), one teacup of flour, one teacup of yeast, one pint of milk, a little salt. Make this into a thick batter at night and set in a warm place to lighten. In the morning just before baking, dissolve in a tablespoonful of milk as much salaratus as you can hold on the point of a breakfast knife, and stir into the batter, and bake at once in cakes on the griddle.

SALLY LUNN.

Three eggs, (beaten light), one pint of milk, (warmed), half a teacup of yeast, half a teacup of melted butter, (drop a quarter of a pound of butter in boiling water and skim it into a cup), two pints of flour, a tablespoonful and a half of salt. Beat the whole very light and pour into a buttered pan and bake at once.

BATTER BREAD.

One quart of cornmeal, one quart of fresh milk ; take one pint of the meal and pour over it one pint of the milk, which has come to a boil, having first put with the meal a small piece of lard ; add two eggs, beaten well into a meal, (not separately) ; then pour in the other pint of milk, cold, and make it of right consistency by adding of the other pint of meal a sufficient quantity. The batter must be very thin. Bake in earthen pans, and set in oven half an hour before the light bread goes in. This is excellent when properly made.

VIRGINIA HOE CAKES.

Take off a portion of the dough from your loaf bread, roll very thin, cut in small pieces, (do this in the morning, when you make out your bread), set to rise, and do not let the bread catch cold ; cover up well. Bake on a soapstone griddle, with a lid. The griddle should be well heated before beginning to bake, and the dough as thin as it can be rolled. Bake quickly and serve hot.

MRS. H. C. DALLAM.

SCOTCH CAKES.

Beat one egg well, and into it sift a good quart of flour, one tablespoonful of lard, half a teacupful of liquid yeast, salt and sweet milk enough to make a stiff dough. Work it well and set it to rise, just as light bread. About an hour before tea time take it out of the vessel, not

working it at all, but handling as lightly as possible. Make it into very small biscuit, and roll with rolling pin to about half an inch thick. Let them rise on a board till your supper is ready to send in ; then put in biscuit pans, not touching each other, and bake as quickly as possible. Serve red hot.

ZEPHYR CAKES (BREAKFAST).

Two cups of sifted meal, three cups of sifted flour, salt to taste, half a cupful of yeast. Mix flour and meal well, pour in yeast and enough warm water to make quite a stiff batter. Make this up after tea for breakfast next morning and set to rise, just as buckwheat. When breakfast is ready beat well and stir in a third of a teaspoonful of soda, and bake.

COTTAGE LOAF.

To one quart of flour add two eggs, one tablespoonful of sugar, one tablespoonful of butter, one tablespoonful of yeast. Make up the night before, if for breakfast. Make up with water; baked in cake mould.

MADISON CAKE.

Two eggs to one quart of flour, a teaspoonful of sugar, a tablespoonful of butter. Make up the night before, (for breakfast,) with tablespoonful of yeast, and use milk instead of water, (consistency of bread). Roll out in the morning, cut in round shapes and bake as you do biscuits. This recipe was given by "Dolly Madison" to Mrs. Walker Tomlin, mother of Mrs. Corbin Braxton of "Chericoke."

DROP MUFFINS.

Three eggs, one quart of milk, one tablespoonful of butter, flour stirred in until sufficiently stiff for the spoon to stand upright. Made up with yeast the night before for breakfast. Taken up in a spoon and dropped into the pan. Bake in a quick oven.

THIN BISCUIT.

One quart of flour to a tablespoonful of lard, and a teaspoonful of salt. Roll very thin and bake quickly.

MISS McCANDLISH.

COLONIAL WAFFLES.

Three pints of flour, three half pints of cream, four eggs and two ounces of butter. Beat them until they leave the spoon.

MISS McCANDLISH.

BEACON BISCUIT.

One pint of flour, one teacupful of yeast, one good teaspoonful of lard. Rub the lard into the flour, add yeast and salt ; beat well and set to rise. When well risen work in a pint of flour. The dough must be as soft as you can well handle. Roll out about half an inch thick, brush over with melted butter and put one piece in the other and put in pan. When well risen, bake like any other roll.

VIRGINIA WONDERS.

One quart of milk, four eggs beaten light, one teaspoonful of salt, one cup of medium meal, one tablespoonful of melted butter, one teaspoonful of yeast powder. Bake in shallow pans in a quick oven.

MRS. SAUNDERS.

BEATEN BISCUIT.

One quart of flour, lard the size of a hen's egg, two eggs. Make into moderately stiff dough with sweet milk. Beat thirty minutes. Make dough out with hands, stick with fork and bake in a quick oven. Some prefer the beaten biscuit without the egg.

HEALING SPRINGS SALLY LUNN.

To three well-beaten eggs add one tablespoonful of butter, one of sugar, one pint of sweet milk, a half a teacupful of yeast ; mix in a pound and a half of flour. Let it rise, then beat it again, and if too soft beat in a little more flour. It should be the consistency of muffin batter. Make it up at night for morning.

RYE BREAD.

One pint of rye flour, one of corn meal, one tablespoonful of lard, one teaspoonful of salt, one teacup of good yeast. Mix with water enough to make a stiff dough ; knead well ; set to rise. When well risen, knead again and form into loaves.

LAPLANDERS.

One pint milk, one pint flour, two eggs. Beat the whites and yolks separately, and when just ready to bake, stir in the well-beaten eggs, (whites). Heat the pans before putting in the dough.

MRS. E. A. JENKINS.

CORN BUNS.

Two moderate-sized teacupfuls of meal, one egg, butter the size of an egg, mixed up with a little new milk and dropped from a spoon on the griddle.

MRS. VON KAPFF.

MARYLAND BISCUITS.

A quart of flour, heaping tablespoonful of lard ; both mixed well together with the hands ; thirteen tablespoonfuls of skimmed milk and water mixed, as stiff as it can be worked. Work ten or fifteen minutes until the dough cracks. Work with the hands only.

MRS. ROBERT SMITH.

BOILED BOSTON BROWN BREAD.

Two small cups of unbolted flour, three-fourths of a cup of yellow cornmeal, three-fourths of a cup of wheat flour, three-fourths of a cup of molasses, one egg, one teaspoonful of soda, a small piece of lard, a little salt. Sufficient water to make it the consistency of muffin dough. Boil six or seven hours.

MRS. TOMPKINS.

EGGS, CHEESE, ETC.

BEAUREGARD EGGS.

Five eggs, one tablespoonful of cornstarch, five squares of toast, half a pint of milk, a lump of butter the size of a walnut, salt and pepper to taste. Cover the eggs with boiling water and boil for twenty minutes. Take off their shells, chop the whites fine and rub the yolks through a sieve. Do not mix them. Now put the milk on to boil, rub the butter and cornstarch together and add to the boiling milk. Now add the whites, salt and pepper. Put the toast on a hot dish, cover it with a layer of this white sauce, then the layer of the yolks, then the remainder of the whites. Sprinkle the top with a little salt and pepper. Stand in the oven for a moment or two and serve.

BENGAL OMELET.

Six eggs, one tablespoonful of Spanish onion, chopped fine, one tablespoonful of chopped parsley. Beat the eggs until thoroughly mixed, add the onion and parsley and make the same as plain omelet, dust with salt and pepper, then serve.

EGGS AU BEURRE NOIR.

Fry eight eggs, then put two ounces of butter, a pinch of salt and pepper in a frying pan; heat on the fire until it turns black; then add two tablespoonfuls of vinegar; let it boil up again and pour it over the eggs.

OMELETTE SOUFFLÉ.

The whites of six eggs and the yolks of three eggs, three tablespoonfuls of powdered sugar, one teaspoonful of vanilla, a little lemon juice. Beat whites to a stiff froth, beat yolks, vanilla, sugar and lemon together and add to the whites of eggs. Put on a greased dish, bake in a moderate oven and eat *immediately*.

MISS CARSON.

OYSTER OMELET.

Stew six oysters in their own liquor for a few minutes, then take out the oysters and thicken the liquid with an ounce or two of butter rolled in flour; season with salt and cayenne and whisk to a cream; chop the oysters and add to the sauce and let it simmer until the sauce thickens. Beat up four eggs and add a tablespoonful of cream; turn out into a hot pan and fry of a light gold color. Before folding the omelet place the oysters and part of the sauce within and turn it out on a hot dish, pouring the rest of the sauce around it.

STUFFED EGGS.

Boil the eggs hard and cut them in two; take out the yolks and chop them well, adding any good force meat or chopped chicken, ham or tongue; season the mixture, adding a little stock or raw egg to bind them; fill the eggs, pressing down the stuffing, smooth them, put the two halves together, roll twice in beaten egg and bread crumbs, dip them in a wire basket into boiling lard, and when they are a delicate brown drain and serve, garnished with parsley or water cress.

EGGS EN TIMBALE.

Break twelve eggs into a bowl, add salt, pepper and a wineglassful of cream, beat them well, strain them and pour them into buttered moulds. Place the moulds in a pan with a little water in it; place it in the oven, and when the eggs are of a consistency to turn out of the moulds serve them at once on a hot dish. Béchamel sauce can be served with this dish, but is not indispensable.

BAKED EGGS.

Mince half a pound of lean boiled ham and add half a pound of cracker crumbs; moisten and spread the mixture on a dish; scoop out four round holes and drop an egg from the shell into each hole. Season with salt, cayenne and butter; put the dish in the oven and serve when the eggs are cooked.

CHEESE OMELET.

Beat up the eggs and add to them a tablespoonful of grated Parmesan cheese. Before folding the omelet add a little more cheese and turn out on a hot dish. Grate a little cheese over the top.

SCALLOPED EGGS.

Make a force-meat of chopped ham, ground is better; fine bread crumbs, pepper, salt, a little minced parsley and some melted butter. Moisten with milk to a soft paste, and half fill some patty-pans or scallop shells with the mixture. Break an egg carefully upon the top of each, dust with pepper and salt and sift some very finely powdered cracker over all. Set in the oven and bake until the eggs are well set: about eight minutes. Eat hot.

EGGS UPON TOAST.

Put a good lump of butter into the frying pan. When it is hot stir in four or five well-beaten eggs, with pepper, salt and parsley. Stir and toss for three minutes. Have ready to your hand some slices of buttered toast, (cut round with a tin cake-cutter before they are toasted); spread thickly with ground or minced tongue, chicken or ham. Heap the stirred egg upon these in mounds and set in a hot dish garnished with parsley and pickled beets.

CREAMED EGGS.

CHEF AT HAMMAM R'IRHA, ALGERIA.

Twelve hard-boiled eggs, a scant pint of milk, one medium-sized onion, salt, pepper and chopped parsley. Chop the onion very fine and put in a saucepan with a little butter over a slow fire, taking care that it does not become dark. Whisk three teaspoonfuls of flour and butter the size of two eggs in another saucepan for ten minutes, taking care that it does not scorch. Stir in the milk, letting it come to a boil, then put it over an exceedingly slow fire and let cook from fifteen to twenty minutes; add the onion, which must be thoroughly cooked, but white. Allow it to cook a little longer that the onion may be thoroughly blended with the sauce. Take the eggs, which must have been boiled twelve minutes; slice them lengthwise and add them to the sauce. Season the whole with salt, pepper and a little finely chopped parsley, adding a piece of fresh butter about the size of a walnut. Serve very hot.

CROQUETTES OF MACCARONI AND CHEESE.

Take one quarter of a pound of maccaroni, boil in salted water for half an hour, take it out and after carefully draining it put it in a saucepan with an ounce of butter, half an ounce of Parmesan cheese and a quarter of a pound of cooked, smoked tongue chopped fine. Cook all together, then pour into a sautoire that has been well buttered, spreading the mixture until it covers the bottom. Then cover with buttered paper and set it away to cool. When cool divide into six parts; roll each in grated Parmesan cheese and dip in beaten eggs and grated bread crumbs. Fry in hot lard and serve on a hot dish.

CHEESE STRAWS.

Mix with four ounces of sifted flour, two of any dry, rich cheese, grated, an even teaspoonful of salt, half a saltspoonful of white pepper, and a liberal dust of cayenne; add the juice of a lemon, the yolks of two raw eggs, and enough melted butter to form a paste, which can be rolled out to the thickness of about an eighth of an inch; cut the pastry in strips like straws, lay them upon a floured bakingpan, and place them in a moderate oven until they become crisp; without breaking them transfer them to oval dishes, covered with napkins, and they will be ready for service.

CHEESE SOUFFLÉ.

One cup of milk, quarter of pound of cheese crumbled into it; set it on the fire until the cheese dissolves and stir until it thickens; add a little salt. Beat two eggs separately, add a little cold milk to the yolk to keep it from curdling; pour over this the hot milk and cheese and keep it warm. When ready to serve, stir in the well-beaten whites of the eggs.

WELSH RAREBIT (FOR FIVE).

Chafing-dish with bath,—pour boiling water into the water pan and proceed by putting a piece of butter into the dish,—a sufficient quantity to grease it well;—then put in two and a half pounds of American dairy cheese, cut into blocks; add a small quantity of salt and a dessertspoonful of dry English mustard. When the whole is melted together and stirred to a uniform consistency put in the yolk of an egg. Stir in then a quarter of a teaspoonful of Paprica, one dessertspoonful of Worcestershire sauce; stir enough to keep from curdling, but not too much, testing it to see that it does not become stringy. Last—add a wine-glassful of good sherry and serve on toast or toasted soda crackers. If cooked on a blazer the cheese should be stirred all the time so as not to burn.

GEORGE SNOWDEN ANDREWS.

PICKLES, SWEETMEATS, ETC.

THE CELEBRATED "CHERICKE" PICKLE LIQUOR RECIPE.

To two gallons of good cider vinegar add one pint of mustard seed, eight ounces of scraped horseradish, a few cloves of garlic, four ounces of powdered ginger, four ounces of powdered black pepper, three ounces of powdered allspice, one ounce of powdered cloves, one ounce of powdered mace, one ounce of celery seed, one ounce of powdered turmeric, four sliced lemons, one teacup of sweet oil mixed in two pounds of brown sugar. When intended for yellow pickle, leave out the oil. New liquor should be made in May or June and stirred frequently, so as to mellow, for the pickles to be made later in the season. This liquor is generally used for making mango or cucumber pickle.

STUFFING FOR FORTY MANGOES.

One soup plate of scraped horseradish, one pint of celery seed, one pint of black mustard seed, half a pint of white mustard seed, eight ounces ground black pepper, two tablespoonfuls of turmeric, two tablespoonfuls of mustard, one pound of brown sugar, one bottle of salad oil. All of the spices must be powdered. Mix all and stuff the mangoes, putting into each one a small clove of garlic, or a small piece of sliced onion. Should all the stuffing not be used, put the rest in the pickle liquor (already described). In selecting the fruit get young and tender cucumbers; one or two pecks, if you require that amount: make a brine of cold water, sufficiently strong to bear an egg, and pour over the cucumbers, cover them with grape or cabbage leaves, with a weight to press the fruit down, so as to keep it well covered. Let it stand ten days; then pour off the brine and scald it, pouring it back over the cucumbers for nine days. Then lay them in cold, fresh water for the night; put them in vinegar and water, not too weak for several days, to extract the salt, and then put them in the liquor, already prepared. Be sure they have lost all brackishness before putting them in the good pickle liquor. To green them, grape leaves must be used in boiling the brine, putting some in the brine, and laying them over the cucumbers *before* pouring the hot brine over them. Have the leaves fresh every day. (These recipes for pickle liquors, with the stuffed cucumbers or mangoes, are those from which the much renowned "Virginia pickle" has been made since the beginning of the century.)

MRS. H. C. DALLAM.

GREEN TOMATO PICKLE.

One peck of tomatoes, (green), cut in thin slices, a layer of the sliced tomatoes, sprinkled with salt. Let them stand twenty-four hours. Then mix together six large onions, sliced, quarter of a pound of mustard seed, one ounce of cloves, two ounces of ground pepper, one ounce of ground ginger, one ounce of allspice. Put sliced tomatoes in kettle, a layer of tomatoes and a layer of mixed spices. Cover them with good vinegar and let them simmer until they look quite clear.

PICKLED CUCUMBERS.

To Green Them.—Drop them into moderately strong brine for three days. Let them be well covered with green leaves, (grape or cabbage), and keep a weight on them. When they begin to turn yellow, pour

off the brine, have it boiled and returned to the fruit boiling. In order to hasten the greening, put layers of grape leaves between layers of fruit, sprinkled with a little pulverized alum. Then pour the hot brine on and in three days more they will be green enough. Take them out and drop them into cold water for a few hours. Then put them in cold vinegar for three more days, after which they are ready for the vinegar.

To Make the Vinegar.—To every two gallons of good vinegar : Four ounces ground ginger, three ounces ground black pepper, three ounces ground allspice, two ounces ground mace, two ounces turmeric, one pint white mustard seed, half a pint black mustard seed, half a pint celery seed, two handfuls of horseradish, two handfuls of sliced onions; the last two to be sprinkled with salt and kept in the sun twenty-four hours before dropping in the vinegar. This is to be prepared in the summer, sunned well, and stirred up daily. Add cucumbers in the fall, and sugar to the taste.

MRS. BRAXTON'S RECIPE.

TO PICKLE PEACHES (SWEET).

Wash the whole peaches in boiling water with some soda to take off the fur. Seven pounds of fruit to five pounds of sugar, one quart of good vinegar, half an ounce of stick cinnamon, half an ounce of cloves, (whole), half an ounce of allspice, (whole). Put all in a kettle and boil very slowly until fruit is easily pierced by a silver fork. Clingstone peaches are preferred.

MISS DOUGHTY.

RECIPE FOR MANGO PICKLES.

Let them lie in brine for three or four weeks, and then soak them in cold water for two days, changing the water frequently. Boil them in vinegar for three-quarters of an hour, adding a small lump of alum. Let them stand in the same vinegar for a week. Then remove the seed, and fill the cavity with the following spices : One pound of ginger, soaked in sherry wine for a day or two, or until soft enough to slice ; one ounce each of cloves, allspice, celery seed, a quarter of an ounce of turmeric, quarter of a pound of garlic, (soaked for two days in brine and then dried), one pint of grated horseradish, one pint of black mustard seed, one pint of white mustard seed, two pounds of brown sugar. Braise all the spices and mix them with a large bottle of olive oil, (pure). Chop up four mangoes and a few onions fine, and mix

them with the other spices. Tie them up and pour over them the best cider vinegar. Set them in a light dry place, avoiding always darkness or dampness. After one month add three pounds of brown sugar to the vinegar or more, according to your taste.

MARGARET A. PEGRAM.

PICKLES.

GERMAN DAMSONS (TO MAKE TWENTY POUNDS).

To five quarts of good vinegar add ten pounds of brown sugar, three ounces of powdered ginger, two ounces of black pepper, (powdered), one ounce of powdered cloves, one blade of mace, one ounce of powdered allspice, one ounce of celery seed. Tie the spices up loosely all together in a muslin. The mace put loose in the vinegar. Boil this liquor well. Then put the fruit in a jar and pour the liquor on scalding hot. Tie the jar closely and let stand until next day. Then pour off the liquor, boil it again and pour over the fruit, boiling hot. Do the same next day—three times in all. Then tie up the jar tight and set away. This recipe answers also for peaches, with a little scraped horse-radish added.

MRS. H. C. DALLAM.

TOMATO CATSUP (MADE WITHOUT COOKING).

One peck of tomatoes, chopped fine, eight chopped onions, four green peppers, horse radish, tablespoonful of black pepper, tablespoonful of cayenne pepper, tablespoonful of celery seed, one cup of white mustard seed, one cup of black mustard seed, one cup of salt. Scald tomatoes to peel them. Let tomatoes and onions stand all night and drain. The next morning squeeze well with the hand and mix the solid part with the above ingredients. Fill glass jars about three-fourths full of this and fill up with good, strong cider vinegar.

TOMATO CATSUP.

Tomatoes, one peck, quarter them. Onions, six large ones, sliced. Peppers, six green pods and four red pods. Put all of this in a porcelain kettle and boil till perfectly done, then strain through a coarse sieve, being careful to mash all the pulp through. To one gallon of juice, add one pint of cider vinegar, four tablespoonfuls of salt, four tablespoonfuls of mustard, four tablespoonfuls of ground black pepper. Sugar to your taste. Boil till quite thick, bottle and seal.

SWEET PICKLED PEACHES.

Peaches, twelve pounds in stone, sugar five pounds, vinegar one quart, cider, stick cinnamon one ounce, cloves one tablespoonful, spice one tablespoonful, celery seed one tablespoonful. Peel medium sized peaches and weigh them. Put all in a kettle together and cook till the fruit begins to get soft. Tie the celery seed up in muslin bag.

SWEET PICKLE OF GRAPES.

Squeeze all the pulp out of the skins and keep them separate. Measure them. Stew the pulp till it is soft, then pass through a potato masher to get out the stones. Add the skins and just cover with vinegar. Add as much brown sugar as you had grapes and skins, flavor with a teaspoonful of cinnamon, and the same of allspice, and half a teaspoonful of cloves. This is enough spice for six baskets of grapes. Concord grapes are the best.

BRANDY PEACHES.

Scald the peaches in hot water, then in strong hot lye. Rub them with a cloth and throw them into cold water. Make a syrup of one pound of loaf sugar and one pound of fruit; boil and when cold add an equal quantity of brandy to the syrup.

JOSIAH LEE.

BRANDY PEACHES.

To ten pounds of peaches put five pounds of sugar. Have ready porcelain kettle, with boiling water, into which put potash enough to make a strong lye, let this boil a few moments, and then drop in six or eight peaches at a time, let them remain only long enough to make the skin drop off, then take them out and rub them with a coarse towel, and drop them into cold water as you do it. Wipe the peaches and weigh them. To five pounds of sugar put five small glasses of water and let boil until it thickens into syrup, then drop in the peaches and let them boil until you can stick them with a fork to the stone. Then take them out and lay them on dishes; pour your syrup into a bowl and let it remain until next morning. Put the peaches in another bowl and cover them over with brandy, and let them remain until the next day; take the peaches out of the brandy and put them into jars; mix equal portions of brandy and syrup,

and pour it in the jars with the peaches until they are covered over. The syrup which is left mix with brandy and put away in bottles. It makes a nice *liqueur* for luncheon.

"BREMÖ," AUGUST 12th, 1859.

DEWBERRY, OR GRAPE WINE.

Three gallons of juice, one gallon of water, twelve pounds of sugar, well mixed and put in demijohn, leaving space for effervescing, cork very lightly for six weeks, then cork firmly and bottle in December.

RASPBERRY VINEGAR.

Pour on three quarts of fresh raspberries, one pint of vinegar and let it stand until next morning, strain off and pour the juice on three quarts of berries, and again on the third morning add three quarts of berries, then to every pint add one pound of sugar, stir well and bottle, cork lightly and boil fifteen minutes. One tablespoon to a glass of ice water, delightful beverage.

MRS. GENERAL RANDOLPH.

COLOGNE.

One hundred and twenty drops essence of lavender, one hundred and thirty drops of oil of bergamot, one hundred and forty drops oil of orange, one hundred and thirty drops oil of lemon, six drops oil of neroli, one-half gallon of alcohol.

JENNIE DULANY.

CANDY.

CARAMELS.

Three pounds of brown sugar, one cake of Baker's chocolate, one teacup of cream, one-fourth pound of butter. Season with vanilla, two tablespoonfuls. Put the sugar in a kettle with the grated chocolate, the teacup of cream and the one-fourth pound of butter, put this on the fire and let it boil just nineteen minutes, stirring it all the time to prevent it turning to sugar. Just as you take it off the fire, stir in two tablespoonfuls of vanilla extract, then pour into dishes well buttered, and when cool cut into small squares.

MISS LEILA P. NICHOLSON'S RECIPE.

SUGAR CANDY.

Three cups of sugar, half cup of best vinegar, half cup of water, tablespoonful of butter put in at the last with one teaspoonful saleratus dissolved in hot water. Boil fast without stirring until it crisps in cold water. Pull it until it turns white.

CONSERVE OF ROSES.

Take red roses, take off all the whites at the bottom, take three times their weight in sugar, put a pint of water to a pint of roses, skin well, shred the roses a little before you put them into the water and cover them and when the leaves are tender put in the sugar. Keep stirring lest they burn and the syrup be consumed. Put them up and keep them for your use.

OLD ENGLISH RECIPES.

MAPLE SUGAR CARAMELS.

Two cups of powdered maple sugar, one cup of cream or rich milk. Set back of the oven to simmer slowly without stirring. No butter.

MRS. VON KAPFF.

EVERTON TOFFEE.

Two cups of granulated sugar, one cup hot water, four tablespoonfuls butter, half teaspoonful lemon juice. Put all the ingredients into a dish with the exception of the lemon juice, which must be added just before taking off the fire. Stir constantly until it is brittle when dropped into cold water, then pour on buttered dish.

MOLASSES CANDY.

One cup brown sugar, one cup molasses, two tablespoonfuls butter. Boil fast. When brittle pour on buttered dish and mark in squares with a knife while cooling.

POP CORN BALLS.

Boil together two cups molasses, one cup brown sugar, tablespoonful of butter, tablespoonful of vinegar. Pop some corn and when the candy is done stir in all that it will take, but do not let any hard kernels get in. Pour on a buttered dish and roll into balls.

BUTTER SCOTCH.

Two cups of brown sugar, one cup of butter, one tablespoonful of vinegar. Put the ingredients into a tin to melt, mixing and stirring with a spoon. When melted, boil without stirring until the syrup hardens in water; pour into buttered tins, and mark into squares. Lemon or vanilla may be used as flavoring, if desired, just before taking up.

MISS JONES.

PEANUT CANDY.

One pint shelled peanuts, one pint granulated sugar. Put the sugar into a pan, (without any water), over a moderate fire, where it will melt gradually. As soon as melted, turn in the peanuts and mix quickly; remove from the fire and spread at once into a shallow pan, or drop in spoonfuls on a buttered plate.

MISS JONES.

NOUGAT.

One pound sweet almonds, three-fourths pound white sugar, one tablespoonful rose water. Blanch almonds in boiling water, strip of their skins, and put in ice water, then dry, put in oven until slightly brown. Melt the sugar without any water, when the syrup is a bright yellow, throw in the almonds, then put in a buttered pan and cut when warm, not hot.

BEVERAGES.

CHERRY BOUNCE.

Two gallon demijohn filled with Morella cherries, then fill the demijohn with New England rum, take one-half pint of the liquid, and put into it one-fourth ounce of cloves, or allspice, (whole), boil in it, and add three pounds of brown sugar.

MISS FAIRFAX.

ONE GALLON OF APPLE TODDY.

One pint cognac brandy, one-half pint apple brandy, four tablespoonfuls peach brandy, four tablespoonfuls Curaçoa cordial, one and one-eighth pound of loaf sugar, one gill of Jamaica spirits, eight apples roasted and quartered, one-half gallon of water, one-half lemon sliced thin.

JOSIAH LEE.

MINT CORDIAL OR JULEP.

In five gallons of brandy put as much spear mint (picked when the dew is on it) as can be pressed in without bruising. Let them remain together twenty-four hours. Put into a vessel sixteen and one-fourth pounds loaf sugar, on which put the bulk of five gallons in good clear ice, or three gallons of ice water. Pour the brandy from the mint and mix the sugar and water with it. This makes a delicious cordial and when mixed with ice will make a julep superior to that made with fresh mint. It greatly improves with age. Two-thirds of a gill of new milk will clarify that quantity of cordial. For making whiskey julep: two and three-fourth pounds of sugar are required for each gallon of whiskey. (P. S.—This is excellent for *mal de mer*.)

JOSIAH LEE.

NOYAU CORDIAL.

Steep a pint of blanched peach kernels ten days in a gallon of old apple brandy. Pour the brandy from the kernels, and add four pounds pulverized loaf sugar; clarify it by dissolving, (twelve cents worth of isinglass) gelatine in a little warm water, and stir it into the cordial. Let it stand all night to settle, then steam until perfectly clear and bottle. Age improves it greatly.

JOSIAH LEE.

APPLE TODDY.

Twelve apples, a little tart, red streaks if possible, or wine sap, roasted or baked and mashed, to one gallon water; sweetened to the taste, say one and one-half pounds sugar, four tumblerfuls of brandy, one of rum, one of peach brandy, mix thoroughly and add of above liquids if necessary.

MISS FAIRFAX.

NEW YORK UNION LEAGUE PUNCH.

One bottle claret, one bottle club soda, two lemons, a pony of Curaçoa, a pony of Maraschino, and a half pony of brandy, and four tablespoonfuls of granulated sugar.

A GOOD PUNCH.

One and a half bottles of claret, half a bottle of brandy, six lumps of sugar, three poneys of Curaçoa. Let the peel of two oranges and two lemons and one blade of mace soak in the brandy all night. Add four slices of cucumber, after made, and let them soak only five minutes. Then add some mint, if it is fresh and green, for twenty minutes; ready for punch bowl.

MRS. GEORGE DALLAS DIXON.

ROMAN PUNCH.

One and a half pints lemonade, half pint of champagne, half pint of rum, the juice of two oranges, the well beaten whites of two eggs into which you have beaten half a pound of powdered sugar. To be served with crushed ice or to be frozen.

ROMAN PUNCH.

Purchase some good lemon water-ice. Fill your punch glasses with the water-ice and pour into each glass a little Jamacia rum just before serving.

PHILADELPHIA FISH HOUSE PUNCH.

One pint rum, one pint brandy, one gill peach brandy, one gill green tea, strong and cooled, one claret glass red Curaçoa, four lemons, (the juice only), eight limes, one lump of ice, one quart champagne, (a dry wine), put in just before serving. Ornament with fruit; pineapple, oranges, strawberries, etc.

MRS. GEORGE DALLAS DIXON.

PUNCH.

One gill red Curaçoa, one dozen lemons, (juice only), half pound of sugar, one and a half bottles of carbonic water, one bottle of brandy, six bottles of claret, one pineapple, (peel and sugar and let it stand before slicing), four sliced oranges. Soak the peel of two oranges and three lemons in the brandy all night; then take it out.

MRS. GEORGE DALLAS DIXON.

CONFEDERATE PUNCH.

¹ Dissolve two pounds of white sugar in one quart of water. Then add one quart of Sherry wine, one pint of brandy, one pint of rum, and half a pint of lemon juice. Rub the rinds of two fresh lemons on some lumps of sugar, being careful to take off all the yellow rind, but none of the white. Mix thoroughly; fill pitcher with cracked ice well packed down before the punch is poured in, or it will be too strong.

MRS. MARSHALL.

HOT PUNCH.

Ingredients.—Half a pint of rum, half a pint of brandy, a quarter of a pound of sugar, one large lemon, half a teaspoonful of nutmeg, one pint of boiling water. Rub the sugar over the lemon until it has absorbed all the yellow part of the skin; then put the sugar into a punch bowl; add the lemon juice, free from seed, and mix these two ingredients well together; pour over them the boiling water; stir well together; add rum brandy and nutmeg and the punch will be ready to serve. To insure success the ingredients must be thoroughly mixed.

MRS. BEETON'S RECIPE.

CLARET CUP.

Put into a large silver cup or pitcher one bottle of claret, one bottle of soda water, four tablespoonfuls of powdered sugar, a little grated nutmeg, one liqueur glass of Maraschino and a sprig of mint. Add crushed ice and serve.

CHAMPAGNE CUP.

One quart bottle of champagne, two bottles of soda water, one liqueur glass of brandy or Curaçoa, two tablespoonfuls of powdered sugar. Put all the ingredients into a large silver or glass pitcher or silver loving-cup; stir well together, adding crushed ice. Some add a few slices of cucumber rind or a sprig of green borage.

TEA PUNCH.

To one quart of Jamaica rum put one and a half pounds of sugar, six lemons and one cup of strong green tea. Peel the lemons, paring the rind in very thin slices, and pour tea, boiling hot, upon the peel. Mix the lemon juice and sugar, and mix all together, pouring the rum on last. When ready to serve, have a pitcher filled with crushed ice, and pour in the mixture.

MRS. ALEXANDER GORDON.

EGG NOGG.

The yolks only of twenty eggs, two quarts of cream, two quarts of rich milk, a quart and a half of best French brandy, one pint of best Jamaica rum. Sweeten to your taste, (not very sweet). Beat the eggs very light. (You can use the whites if you like, but all must be beaten together.) Then pour slowly over them the brandy and rum. Dissolve the sugar in the cream or milk, and pour both into the liquor and eggs. Strain into another bowl, and it is ready for use. All cream makes it too rich. The white of the eggs impoverishes it slightly, but if used must be beaten together, and never whipped up and put on top.

Another recipe is : Six eggs to a quart of cream, half a pint of brandy, half a pint of rum. Sweeten to your taste. Beat the yolks and whites of the eggs together.

JAMES M. NICHOLSON.

RECIPE FOR EGG NOGG.

One quart of cream, one cup of sugar, half a tumbler of brandy and eight eggs. Beat the yolks light, add the sugar, scald with the brandy, leaving a little brandy and sugar to scald the whites. When the whites are beaten light, stir in the cream to the well-lightened yolks and then mix in the whites.

MRS. ALEXANDER GORDON.

VIRGINIA EGG NOGG.

Eight eggs, one tablespoonful of pulverized sugar to each egg, one wine glass of rum or brandy to each egg,—usually mix rum and brandy,—half a pint of milk. Beat eggs separately and very light, keeping out a portion of the whites to put on top. Sugar and eggs are beaten together. Stir this into the milk, next the rum and brandy, and beat the white of the eggs. Much depends upon the manner in which the ingredients are put together.

WINE WHEY.

Half a pint of new milk, half a pint of water boiled, and two wine glasses of good wine thrown in while boiling. Strain it, after it curds, through a punch strainer.

DR. PUE.

EGG NOGG.

A dozen and a half of eggs to one gallon of milk ; beat the yolks with a quarter of a pound of white sugar; put the yolks and sugar in the cold milk; put on the stove and stir till it boils and thickens like a custard. Then let it cool and stir in the beaten white of the eggs, (keeping out part of the whites). Pour in a quart of brandy and nutmeg, and sugar to your taste.

MRS. WINN.

CONFEDERATE RECIPES

BY WAY OF CONTRAST.

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CONFEDERATE BLACKING.

Two tablespoonfuls of lamp black, one teaspoonful of brown sugar, white of one egg stirred until smooth, mixed with vinegar to proper consistency.

CONFEDERATE INK.

A strong decoction of the maple or sweet gum. This decoction, with copperas, makes a purple dye.

RASPBERRY LEAF TEA.

Dry leaves and steep in boiling water, as you would black tea.

SWEET POTATO COFFEE.

Wash, peel, slice and dry the potatoes. Roast a very dark brown; grind and allow two heaping tablespoonfuls to each cup of water; boil ten minutes. Sweeten with brown sugar.

RYE COFFEE.

Wash and dry one quart of rye and one quart of wheat; roast a nice brown; grind; allow two tablespoonfuls to each cup of water; boil five minutes. Sweeten with molasses.

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4. At all times be certain that the ice box is sweet and clean and that the milk vessels are rinsed with cold water and then with hot or scalding water.
5. Do not expose the milk to any strong odor. Some vegetables and meat will affect the milk very unpleasantly.



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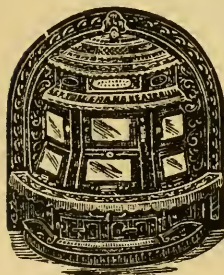
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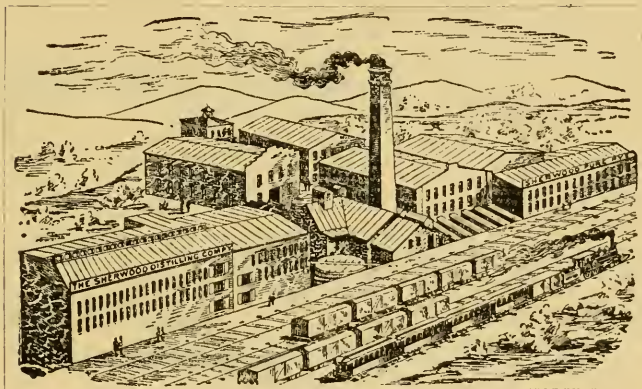
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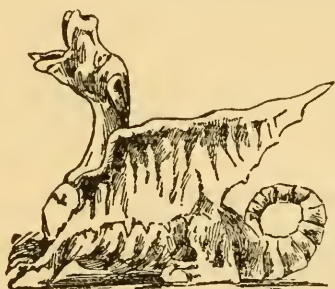
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